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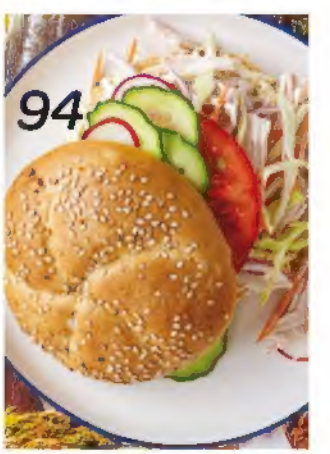

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"What is the sound of one mouth watering?"

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MINI CHICKEN POT PIES

PREP: 20 MIN. BAKE: 15 MIN. COOL: 5 MIN.
MAKES: 5 SERVINGS (2 MINI POT PIES EACH)

What You'll Need

Vegetable cooking spray
1½ cups cubed cooked chicken
1 can (10¾ oz.) Campbell's® Condensed Cream of Chicken Soup (Regular **or** 98% Fat Free)
½ of a 16-oz. package frozen mixed vegetables, thawed (about 1½ cups)
All-purpose flour
1 package (12 oz.) refrigerated biscuits (10 biscuits)
½ cup shredded cheddar cheese

How to Make It

1. Heat oven to 350°F. Spray **10** (2½-inch) muffin-pan cups with the cooking spray. Stir the chicken, soup and vegetables in a medium bowl.
2. Sprinkle the flour on the work surface. Roll or pat the biscuits to flatten slightly. Press the biscuits into the bottoms and up the sides of the muffin-pan cups. Spoon **about ⅓ cup** chicken mixture into **each** biscuit cup. Lightly press the chicken mixture down so it's level. Top **each** with **about 2 teaspoons** cheese.
3. Bake for 15 minutes or until the biscuits are golden brown and the cheese is melted. Let the pot pies cool in the pan on a wire rack for 5 minutes.

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The perfect family and the perfect turkey...that no one we know actually has :)

THIS PAST JULY, WHILE IT WAS 90+ DEGREES OUTSIDE, the Allrecipes staff was inside, planning the October/November issue and talking about why we're all big fans of Thanksgiving: It's an opportunity to consume as much gravy as possible in one day; the Macy's Thanksgiving Day Parade is practically mandatory viewing; there's pie, pie, and more pie; and you're sure to come away with at least one crazy story involving your family.

Allrecipes community member Penny Hanstad (a.k.a. Baking Nana) captured that family part perfectly on her blog, bakingnana.com, and her anecdotes were so funny we had to share them (below). She admits that at the time, nobody was laughing. But years later, everyone is able to see the humor and embrace the fact that these hosting hiccups are what make a holiday memorable.

Remember the time...

I offered to host Thanksgiving for the first time, and my mother-in-law offers to bring the turkey. Great! Except ***she shows up with a frozen-solid bird****. Rock hard. After an exasperating day trying to defrost a 20-pound turkey, we ate at about 9 p.m.*

There was the time Aunt Judy brought a pilgrim cake. ***Taking a bite, I thought it tasted 'off'*** *and put down my fork—just as I heard Judy say she'd made the cake for Easter, but because it didn't get eaten, she froze it. Fast-forward eight months: She thawed it, scraped off the frosting, and re-invented it as a pilgrim cake. The 'off' taste was indeed freezer burn.*

Or the Thanksgiving eve ***I decided, after a couple of glasses of wine, to score chestnuts*** *with a brand-new serrated knife. Ooops! There went the end of my index finger, and off I went to the ER. (This is a cautionary tale.)*

There was the year ***my stubborn father learned why we don't feed table food to the dog.*** *Dad offered to carve the ham and, ignoring our warning, was secretly tossing the dog scraps of ham fat. After we all finished eating, the dog vomited all over my father's foot.*

One year, we were invited to our friends' house—35 people, sit-down-pass-the-dishes-type dinner. I arrived to the wonderful smell of turkey roasting, and since it was almost showtime, I offered to help our hostess. She said, 'Grab the turkey from the lower oven and I'll get the one out of the top oven.' ***I open the door and the oven is cold****—there was the poor turkey in its bag, raw. She forgot to turn on one of the ovens. At least we had one turkey!*

Happy eating!
YOUR ALLRECIPEEPS

P.S. Now you can add an iPad edition to your Allrecipes subscription. Just think: No more tearing out pages, filling up bookshelves, or hunting for recipes. Everything's in one place, and it's all bookmark-able! Check it out at **armagazine.com/digitalnow**

We want to hear about your strangest, funniest, sweetest, most unforgettable Thanksgiving. Share your stories on our Facebook wall at **Facebook.com/allrecipes** or shoot us a note at **feedback@armagazine.com**

PHOTOS: CORBIS

allrecipes

Recipe Index

All of the recipes in this magazine and on our website come from cooks just like you—and since Allrecipes is the biggest recipe site in the world, there are lots to choose from! The star ratings and reviews are also from your peers, people who made the recipes and posted their comments and suggestions.
If you'd like to submit a recipe to be considered for publication, go to armagazine.com/submitrecipe

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HIDDEN GEM

What's a hidden gem? These are the recipes that may not yet have a lot of stars or reviews but deserve your attention. We know you don't always have time to sift through pages of search results, so the editors do the digging for you, unearthing, well, hidden gems!

- ● **Gluten-free** = Contains no wheat, rye, or barley (or products such as bread or pasta that typically contain or are processed with those grains). Products vary by brand; always check ingredient labels to avoid hidden sources of gluten.
- ● **MyPlate** = In line with U.S. Department of Agriculture healthy eating guidelines, based on a 2,000-calorie-per-day diet that emphasizes produce, lean protein, whole grains, and calcium-rich ingredients, and minimizes added fats, sugar, and sodium.
- ● **Vegan** = Contains no animal products.
- ● **Vegetarian** = Contains no meat, poultry, or seafood. May contain dairy products or eggs.

Queen bean

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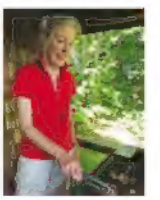

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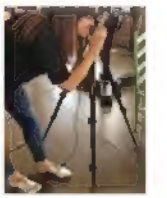

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WHAT YOU CRAVE! TRENDS * FACTOIDS * FAVES

#1

Most popular savory pumpkin recipe: **Pumpkin Turkey Chili**

1,798,275

Searches for "pumpkin" on Allrecipes.com last October and November

693

Pumpkin recipes on Allrecipes.com

6,634

Five-star ratings for our most popular sweet pumpkin recipe: Down East Maine Pumpkin Bread (it's on page 19). It's also our most shared (**3,515** times) and liked (**4,533**) on Facebook.

THE GREAT PUMPKIN

More than **1.1 billion** pounds of pumpkin will be grown this year in the United States. That's a *lot* of pumpkin—seriously, how many patches does that take? But these stats help explain the demand. Seems the whole country gets kind of pumpkin crazy every fall.

The largest pumpkin pie on record (baked Sept. 25, 2010, in New Bremen, Ohio) was 20 feet in diameter and weighed

3,699 POUNDS

111

Pumpkin pie recipes on our site

297,080

The most Pinterest pins of any Allrecipes.com pumpkin recipe (Pumpkin Fluff Dip)
Runners-up: Pumpkin Waffles with Apple Cider Syrup (**55,765**) and Pumpkin Fudge (**43,693**)

500

Average number of seeds in a pumpkin (Allrecipes.com has **27** recipes that put those seeds to good use)

What's your favorite pumpkin recipe, and why? Email us at **feedback@armagazine.com** or use **#MyAllrecipes** when you share your pic on Twitter, Facebook, Instagram, or Google+.

See and save any of these recipes right now with just one tap on your smartphone! Page 4 shows how easy it is.

OUR SAUSAGE

TURNS THEM INTO

MMMMEATBALLS

Jimmy Dean

INGREDIENTS:

1 pkg. Jimmy Dean Premium Pork Italian or Regular Roll Sausage
1/3 cup plain dry bread crumbs
1/4 cup finely chopped onion
1/4 cup grated Parmesan cheese
1 egg, lightly beaten
1/4 teaspoon ground black pepper

DIRECTIONS:

1. **PREHEAT** oven to 375°F. Mix ingredients just until blended.
2. **SHAPE** into 1 1/2-inch meatballs; place in single layer in a lightly greased shallow baking pan.
3. **BAKE** 15 minutes or until done. DRAIN.

PREP TIME: 5 min. **COOK TIME:** 15 min.
COOK'S TIP: Stir cooked meatballs into sauce. Serve over pasta.

TRY OUR ITALIAN MEATBALLS. IF ANYONE ASKS, WE WON'T MIND IF YOU CALL IT YOUR OWN.

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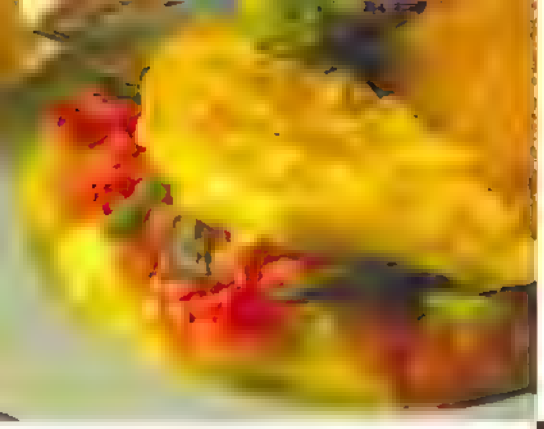

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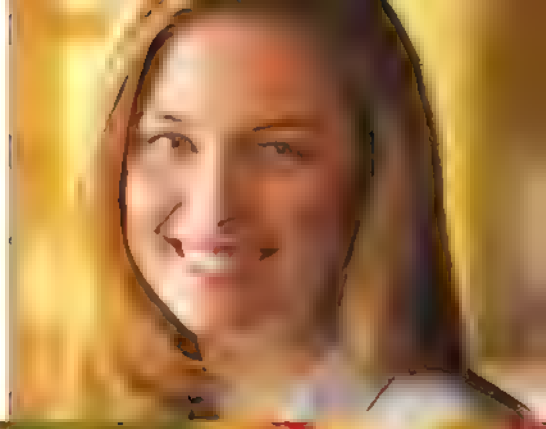

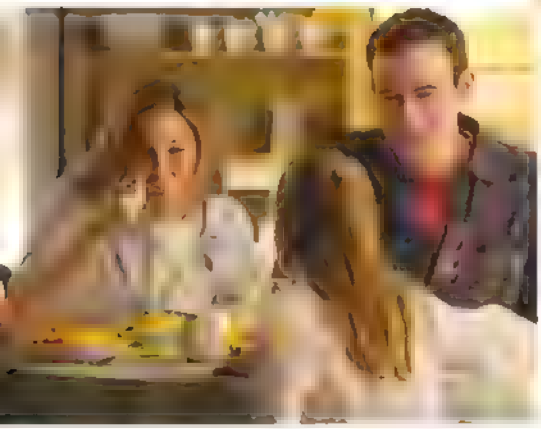

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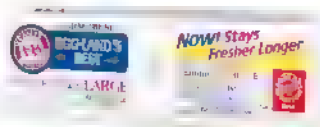

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KITCHEN SINK

A LITTLE BIT OF EVERYTHING: NEWS, PRODUCTS, TRENDS, TOOLS, TIPS, AND MORE

Put on a Happy Face

If Halloween is serious business in your house, this stuffed-pepper presentation from Allrecipes community member stepperanddaniel will go over big. Cut out jack-o'-lantern faces with a sharp paring knife, then slice off the tops of the peppers, keeping stems intact. Carefully scoop out and discard the seeds and ribs. Proceed as usual with your favorite stuffed-pepper recipe, or try this one: armagazine.com/jack-o-lantern-peppers.

PHOTO: KATHRYN GAMBLE. FOOD STYLING: PAUL GRIMES. PROP STYLING: SUE M TOMEO.

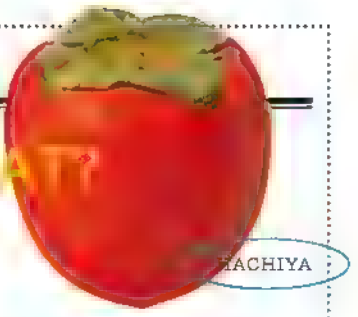
GOING TO SEED

Carving pumpkins? Save the seeds! Rinse them under cold water in a colander, then spread them out on paper towels and pat dry (or air-dry on parchment paper for about 24 hours). Transfer the dry seeds to a baking sheet and drizzle with a little oil, then toss them to lightly coat and spread in a single layer. (Yup, you could toss in a bowl, but why create another dirty dish?)

Now play around with seasonings: Use a little salt (½ teaspoon per 1 cup seeds), then sprinkle on curry powder, garlic powder, ground cumin, chili powder, smoked paprika, or garam masala (start at ½ teaspoon and work from there). Bake in a 325°F oven, stirring halfway through, until golden brown, about 25 minutes. Eat them out of hand or toss with popcorn, sprinkle over salads or soups, or stir into granola or trail mix.

Oh, and ever wondered why your seeds don't look like the flat green pumpkin seeds (called pepitas) you can get at gourmet stores or health-food stores? They're what's inside the white hulls of your seeds. —YUMDAILY

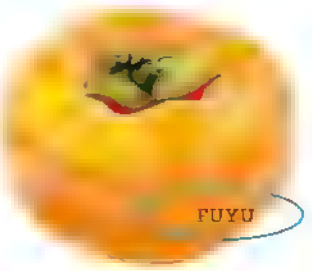
WHAT'S THAT?



Come fall, pay attention in the produce aisle. See those reddish-orange things that kind of look like tomatoes? They're persimmons, and one bite of their sweet, creamy flesh will tell you that they would make awesome desserts. Although the persimmon has been grown in the U.S. for centuries (the biggest crop now comes out of California), many of us have never tried it.

There are hundreds of varieties, but in U.S. markets you'll most likely find Fuyu and Hachiya—nonastringent and astringent varieties, respectively. The trick is to know which to eat when.

You can bite right into a Fuyu just like an apple. With its apricot and cinnamon flavors, it's also delicious (peeled and sliced) on salads or yogurt. But don't try that with the astringent Hachiya, which is, well, astringent and chalky until it's so ripe it's on the verge of bursting. At that wrinkly, almost-overripe moment, the Hachiya's flesh becomes rich, spicy-sweet, and jelly-like—perfect for jams, spreads, chutneys, or puddings (or simply for scooping from its skin with a spoon).



If you buy persimmons that are already ripe, eat them right away or store them in the refrigerator no more than two days. Or scoop out the pulp and freeze it in a zip-top freezer bag. For unripe fruits, put them in a paper bag with an apple, which produces ethylene, to speed up the ripening process. There are loads of recipe ideas—sweet and savory—for persimmons at armagazine.com/persimmons. —NANETTE27

ON TREND: MATCHA

Matcha is making its way onto the "superfood" scene, and if you've ever had Japanese green tea, you know exactly what it tastes like. Although the name may be unfamiliar, the ingredient isn't. Matcha (pronounced MAH-cha) is made from dried green tea leaves that are ground into a fine powder. Top-grade matcha comes from young, supple leaves and has a deep, slightly sweet flavor. Like green tea, matcha offers a host of antioxidants—five times more than any other food, some claim—from L-theanine (which reduces anxiety and helps memory) to catechins (which have cancer-fighting properties). Unlike whole tea leaves, though, matcha is easy to blend into everything from smoothies to soups. In fact, during Japanese tea ceremonies, matcha tea is often served with matcha-flavored rice cakes and matcha candies.

Word to the wise: Watch out if you're sensitive to caffeine. Because you're eating the whole leaf, matcha contains higher levels of caffeine than green tea. —PELISHPISH

PHOTOS: SHUTTERSTOCK

LABEL LINGO

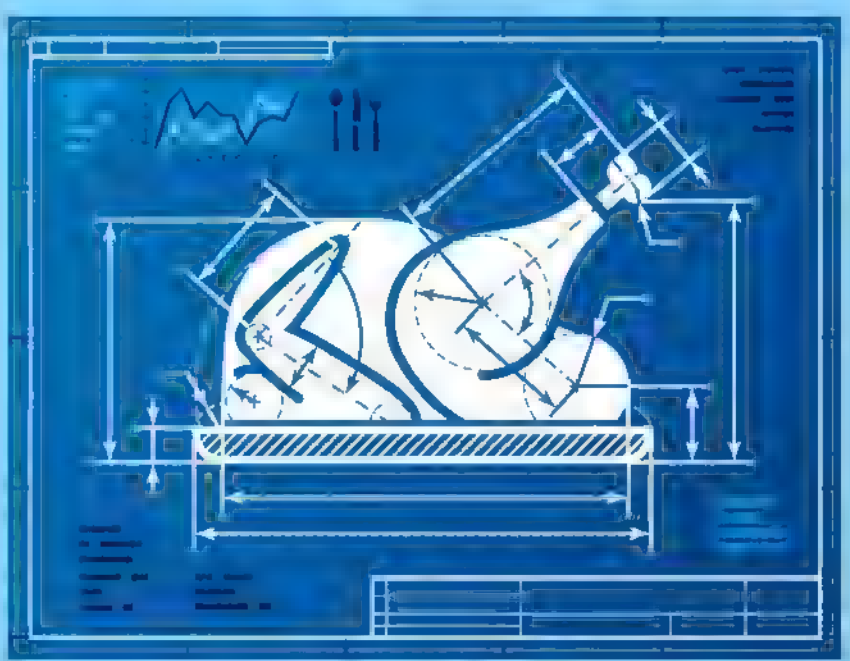
Fresh or frozen? Organic or natural? Do you want to spend the time to brine and baste, or is convenience a key factor? With a little inside info, you'll buy the turkey that's right for you.

These turkeys have never been below 26°F (the temperature at which poultry freezes). You can buy fresh birds from the poultry farmer down the road or at the farmers market, but large companies like Butterball and Jennie-O also sell fresh turkeys.

There are no artificial ingredients or added color in these turkeys, and they are minimally processed, per U.S. Department of Agriculture regulations. But they may have "natural flavorings" added such as salt. No water is added to these turkeys, however, so they have a nice, meaty flavor.

The USDA has strict regulations about what can be called "certified organic." A certified-organic turkey has been raised on 100% organic feed, has been given access to the outdoors, and has never received antibiotics. (FYI, hormones are never allowed to be used to raise poultry, whether the bird is organic or not.)

A "kosher" label may be used only on poultry that has been slaughtered and processed under rabbinical supervision. The turkeys are grain-fed with no antibiotics, and are allowed to roam freely. Kosher turkeys are also brined, which gives them their distinctive savory character.



This essentially means pre-brined. Brining helps the meat retain moisture—you can go the DIY route (see page 86), or you can buy a pre-brined bird. Be aware that additives and "natural flavors" (such as fat or broth) may also be injected along with the salt. As an alternative, kosher turkeys are pre-salted, so you get the benefits of brining without other things you might not want.

Frozen birds with any of these labels eliminate the process of thawing your turkey for days before the big dinner. They're already packaged in a roasting bag, so all you need to do is heat the oven (to a higher temperature than for a fresh bird; follow instructions on packaging), pop the turkey in, and work on your side dishes while the cooking and basting are done for you. —NANETTE27

Pie, Polled

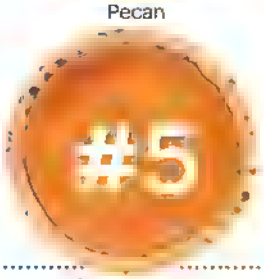
Last fall, we asked a simple question on Facebook: apple pie or pumpkin pie? Some folks couldn't abide by just two choices, as you can tell from the results below. Weigh in now with your own top pick at #MyKindaPie.

Pumpkin

Both (a tie)!

Apple

Pecan



Sweet Potato

advertisement

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KITCHEN SINK

Cookbook Shelf

Is there a more difficult time for the gluten-challenged than the holiday season? Thanksgiving, in particular, is all about stuffing, pies, and oceans of gravy. So what do you do when all-purpose flour isn't an option? These three books make gluten-free cooking a piece of cake.

Gluten-Free Girl Every Day, *by Shauna Ahern (Houghton Mifflin Harcourt, $29.99)*

Blogger Ahern charmed readers with her first two books, a memoir and a love story. This third is the one that delivers the most value to your kitchen. It's not a special-occasion book, but the recipes are inspiring enough to make every day seem like one. These pages are where you'll find something quick and flavorful when you want just one more dish for your holiday table in case you don't have enough. Or for the day after, when you're exhausted but deserve something tasty.

Artisanal Gluten-Free Cooking, *by Kelli and Peter Bronski (The Experiment, $18.95)*

This is the one you want for versatile entertaining—with dozens of appetizers, salads, mains, and sides, all of which are fast but dressy enough for company. Flavors are big and globe-trotting, from chipotle to porcini to mojo and jerk seasoning. Chances are your favorite turkey recipe is already gluten-free, but if it isn't, this book's got one. And you can even enjoy the gravy.

Gluten-Free Baking for the Holidays: 60 Recipes for Traditional Festive Treats, *by Jeanne Sauvage (Chronicle Books, $24.95)*

Every gluten-free book has a gluten-free flour mix (if not two or three or a dozen). But you would be hard-pressed to find an author who does more with hers than Sauvage. This is true all-purpose wizardry, bringing doughnuts, muffins, cookies, cakes, pies, and even stuffing back within reach for the gluten-sensitive. Sauvage's instructions are careful but clear, and the gorgeous photographs of baked goods speak for themselves. —TSUSAN

PHOTOS: KARLA CONRAD

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Between work, family, and finding time to unwind, it's hard to imagine having the daily luxury of preparing delicious home-cooked meals. That's where the Cuisinart Cook Central® 3-in-1 Multicooker comes in.

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Think *Inside* the Box

You don't save a recipe unless you really like it or want to make it soon. Wouldn't you love to know what your fellow Allrecipeeps think are "save-worthy"? The following recipes are among the most frequently saved in October and November, across tens of thousands of Allrecipes.com recipe boxes. And if these aren't already in your box, they should be!

SAVED 27,327 TIMES

SUBMITTED BY
hmclaurin

PREP 15 min

COOK
1 hr, 30 min

READY IN
1 hr, 45 min

SERVES 4

RATING
★★★★½
139 reviews

Country-Style Steak

armagazine.com/country-style-steak

"My momma passed this recipe down to me. She was born and raised on a Southern farm, so knows a lot about Southern cookin'. Don't be shy about adding other spices. This goes great with mashed potatoes, green beans, and sweet tea. You can use the gravy from the steak for the mashed potatoes." —HMCLAURIN

- **1 cup flour**
- **¾ teaspoon cracked black pepper**
- **¾ teaspoon seasoned salt (such as Lawry's)**
- **¼ teaspoon garlic powder (optional)**
- **1 pound cube steaks**
- **⅓ cup olive oil**
- **2 cups low-sodium beef broth**

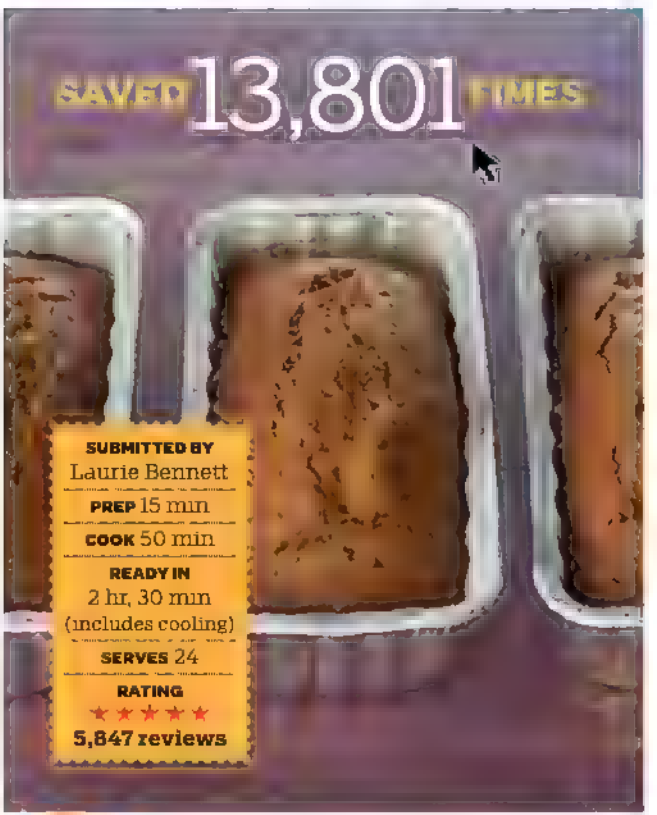
1. Preheat oven to 350°F.
2. Mix flour, pepper, seasoned salt, and garlic powder (if using) in a shallow bowl; set aside 3 tablespoons in a small bowl. Coat steaks thoroughly with remaining mixture.
3. Heat oil in a large skillet over medium heat. Pan-fry steaks until golden brown, about 5 minutes per side. *[**From our kitchen:** We did 2 steaks at a time, they won't brown well if the pan is too crowded.]* Transfer to a 13x9-inch baking dish. Whisk reserved flour mixture into broth until smooth, and pour over steaks.
4. Cover with foil, bake until meat is tender and gravy has thickened, about 1½ hours.

PER SERVING (4 OUNCES STEAK AND 2 TABLESPOONS GRAVY) 393 CAL; 27g FAT (6g SAT); 28g PRO; 9g CARB; 0g FIBER; 364mg SODIUM; 78mg CHOL

SAID

I grew up on this recipe in eastern Kentucky. My mother's secret: Stir in a package of brown gravy mix 30 minutes before removing from oven. It thickened the gravy and added wonderful flavor. —ANNED

I'm not usually a fan of cube steak, but this was moist and tender. I doubled the gravy by adding 2 more cups of beef broth, and then reserved 5 (instead of 3) tablespoons of the flour mixture. It turned out great! —JENBETH



Down East Maine Pumpkin Bread

armagazine.com/down-east-maine-pumpkin-bread

"This is a great old Maine recipe, moist and spicy. The bread tastes even better the day after it's baked." —LAURIE BENNETT

- **1 (15-ounce) can pumpkin purée**
- **4 eggs**
- **1 cup vegetable oil**
- **⅔ cup water**
- **3 cups sugar**
- **3½ cups flour**
- **2 teaspoons baking soda**
- **1½ teaspoons salt**
- **1 teaspoon ground cinnamon**
- **1 teaspoon ground nutmeg**
- **½ teaspoon ground cloves**
- **¼ teaspoon ground ginger**

1. Preheat oven to 350°F. Grease and flour three 7x3-inch loaf pans (see note at right on alternate pan size).
2. In a large bowl, mix together pumpkin, eggs, oil, water, and sugar until well blended. In a separate bowl, whisk together remaining ingredients, then stir into pumpkin mixture until just combined. Pour into prepared pans, filling each about two-thirds full.
3. Bake 50 minutes, or until a toothpick inserted in center of loaves comes out clean. Cool 10 minutes in pans on a rack; then turn loaves out onto rack to cool completely. *[**From our kitchen:** You could use two 9x5-inch pans instead, and bake 1¼ hours.]*

PER 1-SLICE SERVING 263 CAL; 10.3g FAT (1.5g SAT); 3.1g PRO; 41g CARB; 1.1g FIBER; 305mg SODIUM; 35mg CHOL

Save this recipe to your online recipe box right now. Or add it to your shopping list. Page 4 shows how easy it is.

SAID

My hubby and I are great fans of Starbucks' pumpkin loaf, but now I'm thinking of all the money we can save. To make this even more of a taste-alike, I added another ½ teaspoon ginger and ⅔ cup each of golden and dark raisins, then topped unbaked loaves with toasted walnut bits. —MAGGIE MCGUIRE

Healthy version: I used 1 cup unsweetened applesauce (in place of oil), one whole egg and three egg whites (in lieu of four whole eggs), and it tastes just as good as the original! —HEATHER

PHOTOS: KATHRYN GAMBLE; FOOD STYLING: PAUL GRIMES; PROP STYLING: SUE MITCHELL

Slow-Cooker Apple Cider-Braised Pork

armagazine.com/apple-cider-pork

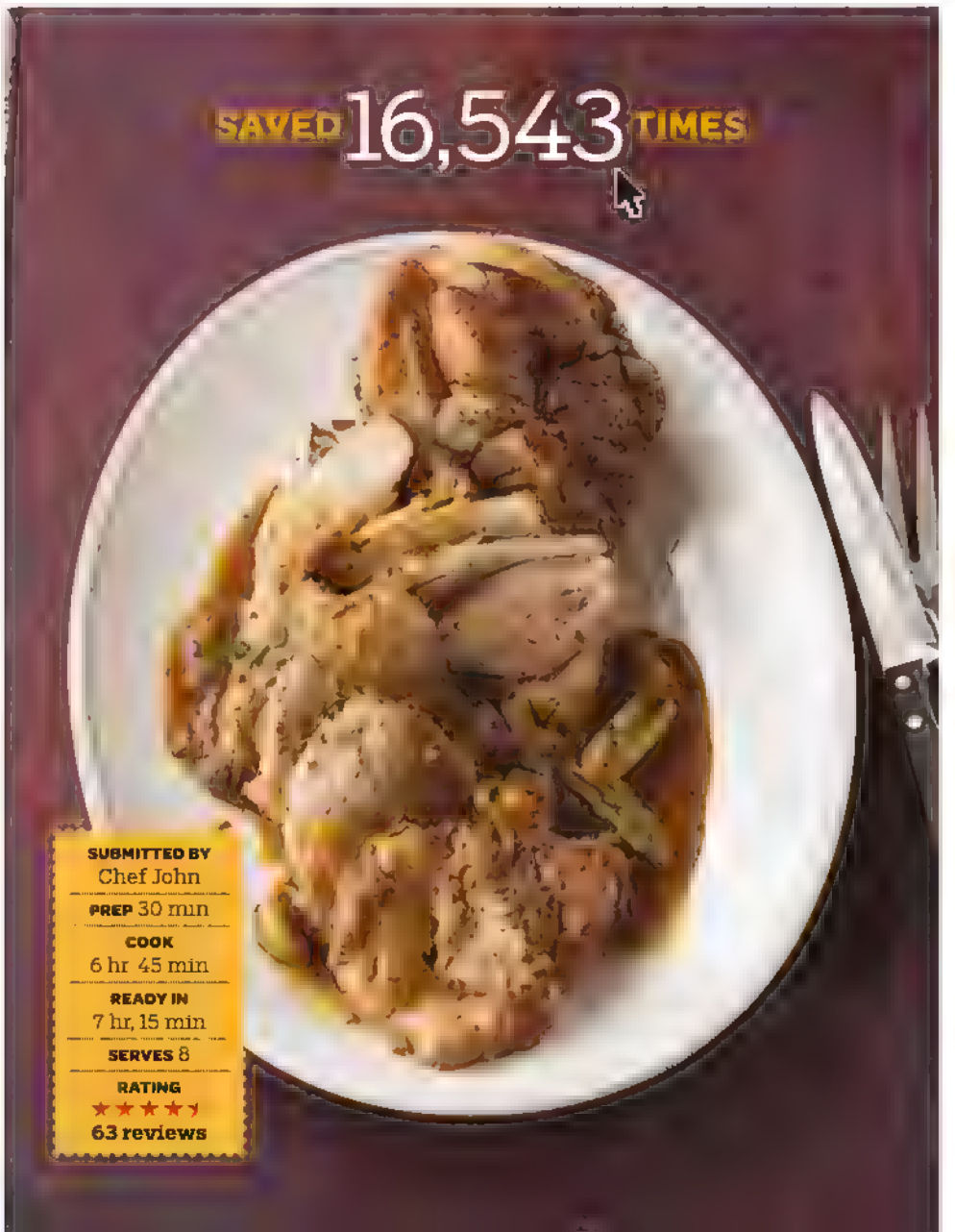
"Pork shoulder and apple cider cook for hours until fork tender. Reduce the cooking liquid to create a thick and flavorful sauce you can pour over the sliced pork." —CHEF JOHN

- 1 (4-pound) boneless pork shoulder roast, trimmed of excess fat
- 2 teaspoons salt
- 1 teaspoon black pepper
- 1 tablespoon vegetable oil
- 2 shallots, sliced
- 1 stalk celery, chopped
- ½ cup apple cider vinegar
- 2½ cups apple cider
- 4 cloves garlic, peeled
- 1 bay leaf
- 1½ teaspoons Dijon mustard
- 1 pinch cayenne pepper, or to taste
- 2 tablespoons cold butter, cut into small pieces
- 1 tablespoon chopped fresh herbs (Italian parsley, sage, or thyme)

1. Pat pork dry and sprinkle with salt and black pepper. Heat oil in a large skillet over high heat. Sear pork until browned, about 3 minutes per side. Transfer to a 4½- to 5-quart slow cooker (do not clean skillet).
2. Reduce cooktop temperature to medium; cook shallots and celery in skillet, stirring, until they begin to soften, 3 to 4 minutes. Add vinegar and cook, stirring and scraping up any browned bits, until liquid is nearly evaporated, 4 to 5 minutes.
3. Pour shallot mixture over pork in slow cooker. Add cider, garlic, and bay leaf. Cover, set slow cooker to LOW, and cook, turning pork every 1 to 2 hours, until fork-tender but not falling apart, about 6 hours. Transfer roast to a plate and cover loosely with foil.
4. Pour remaining liquid through a fine-mesh strainer into a large saucepan over high heat, discard bay leaf and other solids. *[From our kitchen: We liked the bits, so skipped the strainer.]* Bring to a boil, then reduce heat and cook, skimming fat from top, until reduced to one-fourth original volume, about 25 minutes.
5. Remove from heat and stir in mustard and cayenne. Slowly add cold butter, whisking until each addition is incorporated. Sprinkle in herbs and season with salt and black pepper.
6. Cut pork into ¼-inch-thick slices and top with sauce.

[From our kitchen: To use your oven instead of a slow cooker, bake at 350°F for 1½ to 2 hours. Use a tight-fitting lid to keep it from drying out.]

PER ¼-POUND SERVING (WITH 3½ TABLESPOONS SAUCE) 381 CAL; 16g FAT (6g SAT); 43g PRO; 11g CARB; 0g FIBER; 761mg SODIUM; 143mg CHOL



YOU SAID

My husband will give me a 10-minute massage because he loved this roast. I added 1½ teaspoons cayenne pepper for a bit more spice. —KATMAC

This is the best pork we've ever had, no question. We even overcooked it (it did fall apart when handled) and it could not have been tastier. The only change we made was to omit the shallots and use a bit of dried onion and onion powder in its place (I am not an onion person). —AMYW

Halved the roast for just the two of us, but kept the same amount of sauce. Needed about an hour less cooking time. Used a bit of dried sage and rosemary for flavor, and it was great. If I made the whole recipe, I'd double the sauce. I will absolutely make this again. —ROBIN

SAID

Just the two of us here, so I bake this in four 8-ounce ramekins. We eat two, and microwave the other two the next day, covered, for about a minute each. Serve with some toast and a side of fruit. —KYPATIA1219

I am 17 years old and a terrible cook, really. But this was so easy to make, and it came out so good! —TATIANA

Less dishes to do: While the oven is preheating, put your butter, onion, bell pepper, and ham in the baking dish. Then put it in the oven to "sauté" while you beat the eggs and milk and stir in the salt, pepper, and cheese. When the onion, bell pepper, and ham are ready, stir them into the egg mixture, then pour the whole thing back into the baking dish and bake. —KAYLA

Baked Denver Omelet

armagazine.com/denver-omelet

allrecipes.com 5-STAR RATING

"My family loves omelets, and this is a quick and easy one. Experiment with other ingredients to make it your favorite." —MOMINOREGON

- **2 tablespoons butter**
- **½ large onion, chopped**
- **½ green bell pepper, chopped**
- **1 cup chopped cooked ham** *[From our kitchen: To make this omelet vegetarian, substitute a cup of sliced mushrooms for the ham.]*
- **8 eggs**
- **¼ cup milk**
- **½ cup shredded cheddar cheese**
- **Salt and black pepper to taste** *[From our kitchen: We used ¼ teaspoon of each.]*

1. Preheat oven to 400°F. Grease a 10-inch round baking dish or pie plate.
2. Melt butter in a large skillet over medium heat; cook onion and bell pepper until softened, about 5 minutes. Stir in ham and cook until heated through, about 5 minutes. Let cool 5 minutes.
3. Beat eggs with milk in a large bowl. Stir in ham mixture, cheese, and salt and pepper to taste. Pour into prepared baking dish and bake until eggs are browned and puffy, about 25 minutes.

PER 6-OUNCE SERVING (1 WEDGE)
345 CAL, 26.8g FAT (12.5g SAT); 22.4g PRO; 3.6g CARB; 0.5g FIBER; 809mg SODIUM; 426mg CHOL

ADVERT SEMENT

Delicious *Made Simple*

Stuffed Bell Peppers

Cynthia Ann Ross

INGREDIENTS:

6 bell peppers, tops and seeds removed
1lb **Johnsonville Italian Ground Sausage**
1½ cups cooked rice
1 tablespoon grated onion
1 (15 ounce) can tomato sauce, divided
Salt and ground black pepper, to taste

DIRECTIONS:

1. Preheat oven to 375° F (190° C).
2. Bring a pot of water to a boil. Add bell peppers to the boiling water and cook until softened, 5 to 8 minutes; drain.
3. Saute ground sausage in a large skillet over medium-high heat, breaking into small pieces with a spatula as it cooks, until completely browned, 7 to 10 minutes. Drain and discard excess grease. Transfer browned sausage to a large bowl.
4. Combine rice, onion and half the tomato sauce with the ground sausage; season with salt and pepper. Stuff cooked bell peppers with the ground sausage mixture.
5. Arrange stuffed bell peppers in a baking dish. Pour water into the baking dish to about 1-inch deep. Pour remaining tomato sauce over the peppers.
6. Bake in preheated oven until heated through, about 30 minutes.

Recipe adapted from "Stuffed Green Peppers" on Allrecipes.com, by DAUNATION

For more great recipes from Johnsonville, visit **www.JohnsonvilleKitchens.com!**

Johnsonville

SERVED WITH PRIDE SINCE 1945.

Chicken Breasts in Caper-Cream Sauce

armagazine.com/chicken-breasts-in-caper-cream-sauce

"My husband (who is not a cook) developed this recipe when looking through what we had in the fridge. We love capers and my VERY picky 8-year-old always asks for 'Daddy's chickie.'" —MOMMYTO2BOYS

- **4 (6-ounce) boneless, skinless chicken breasts, patted dry**
- **1 teaspoon lemon pepper**
- **1 teaspoon salt**
- **1 teaspoon dried dill weed**
- **1 teaspoon garlic powder**
- **3 tablespoons butter**
- **½ cup whipping cream**
- **2 tablespoons capers, drained and rinsed**

1 Sprinkle chicken with lemon pepper, salt, dill, and garlic powder.
2 Melt butter in a large skillet over medium heat. Put chicken in skillet and brown, turning frequently, until golden on both sides, about 5 minutes. *[From our kitchen: If the butter starts turning brown, reduce the heat a little.]* Continue to cook chicken, turning once, until cooked through, 5 to 7 minutes. Transfer chicken to a serving platter, and cover with foil.
3 Return skillet to stovetop, and increase heat to high. Add whipping cream and simmer, whisking constantly, until reduced to sauce consistency, about 3 minutes. Remove from heat, stir in capers, and pour over chicken.

PER SERVING (1 BREAST AND 2½ TABLESPOONS SAUCE) 313 CAL; 21.2g FAT (12.7g SAT); 28g PRO, 1.8g CARB, 0.3g FIBER, 974mg SODIUM, 132mg CHOL

SAID

I used chicken tenders instead of breasts. I also deglazed the pan with a couple splashes of white wine before I sautéed some garlic and added fat-free half-and-half. It was outstanding! —CRCOWLEY

I followed others' advice and doubled the cream sauce. I am glad I did because we had exactly the right amount. I would highly recommend trying this without flour/cornstarch in the sauce because it was perfect without it. —PEEPEE

In a pinch, mix 3 tablespoons softened butter with 6 tablespoons milk to replace the ½ cup whipping cream. —SCORPIO88

WHAT'S THE SECRET TO BETTER TASTING LASAGNA?

BETTER MEAT.

Johnsonville® Italian Sausage Lasagna

1 pkg. Johnsonville® Ground Italian Sausage (or links, decased)
1 jar (24oz) pasta sauce
12 lasagna noodles, uncooked
2 tbsp. olive oil
2 cups fresh spinach, chopped and packed
1/2 cup grated Parmesan cheese
1 large egg
2 cups shredded mozzarella cheese
2 cloves garlic, chopped
1 onion, chopped
4 cups ricotta cheese
1 tsp. dried oregano

Cook pasta according to package instructions. In a saucepan, saute the sausage, crumbling with a spoon, until no longer pink. Add onion and garlic and saute for 4 minutes. Add pasta sauce and set aside. In a bowl, blend ricotta cheese, egg, 1/4 cup Parmesan cheese and spinach, set aside. Coat a 9x13 baking dish with olive oil and spread 1 cup of sauce mixture on the bottom. Top with 3 lasagna noodles. Spread 1/4 of the ricotta cheese mixture on the noodles and layer on 1 cup of the sauce mixture. Sprinkle 1/2 cup mozzarella cheese on top. Repeat process three times starting with noodles and finishing with remaining 1/4 cup of Parmesan cheese. Sprinkle with oregano. Preheat oven to 350 degrees F and bake for 45 minutes until hot and bubbly. Let stand 10 minutes before cutting.

Go to JohnsonvilleKitchens.com for great recipe ideas

It's easy to enhance the flavor of other classic ground beef recipes by blending in Johnsonville Ground Italian Sausage.

Thanksgiving Gear

There's no other holiday meal quite like Thanksgiving—a combined feat of planning, cooking skill, timing, and table decor. These tools will help you conquer the Mount Everest of meals, and look like a pro doing it.

Your dessert should shine, not the server! This white stoneware server is elegant but understated. Loveliest Cake Set (knife not shown), $48 at bhldn.com

Want fluffy potatoes? A flat head and small holes mean fewer lumps without over-mashing. WMF Profi Plus Potato Masher, $20 at cookswarehouse.com

Your oven is the epicenter of the entire Thanksgiving meal—trust us, you want to make sure it's at the right temperature. Cooper-Atkins Oven Thermometer, $7 at amazon.com

Why should your pie have anything less than the best? Emile Henry is the Cadillac of ceramic ovenware, made from a French clay that diffuses heat perfectly. Pie Dish (shown in Tangerine), $45 at emilehenryusa.com

The holiday bird is seriously heavy, so make sure you've got a roasting pan sturdy enough to handle it. 16" Roasting Pan with Rack, $60 at cuisinart.com

Prefer the motorized method for mashing and whipping? This hand mixer has a soft-start feature that gradually brings the beaters up to the selected speed, minimizing splatter. 9-Speed Hand Mixer (shown in Candy Apple Red), $110 at kitchenaid.com

The angled tip and spout valve ensure you baste only the bird, not the inside of the oven. Tovolo Angled Dripless Bulb Baster, $20 at williams-sonoma.com

PHOTOS: KARLA CONRAD

Mix up your tabletop tradition: Skip the sterling silver and go for gold! Matte Gold Serving Utensils, $58 at schoolhouseelectric.com

An excellent weapon in the battle to keep all the dishes on the table warm. Cake Boss 2.5-Quart Durable Stoneware Round Casserole, $40 at wayfair.com

This platter has sloped sides to manage juices, wide handles for a good grip, and is large enough for big roasts and turkeys. Large Serving Platter (shown in Palm), $60 at lecreuset.com

It's all gravy. This fat separator comes with its own strainer and a stopper that prevents fat from rising to the top of the spout. 4-Cup Fat Separator, $15 at oxo.com

No, this is not a pencil sharpener. Clamp this tool onto your counter and crank out slender and tender French-cut green beans. Norpro French-Bean Slicer, $20 at amazon.com

We love multi-task tools that also save drawer space. With a turn of the red handle tip, this 2-in-1 silicone whisk transforms from a flat whisk to a balloon whisk. Twist Whisk, $10 at josephjoseph.com

The lid helps keep the food hot, while the bright color and modern design make the food look hot. Rachael Ray 4.25-Quart Casserole (shown in Orange), $50 at rachaelraystore.com

Get more details or buy any of these products **right now** with a tap on your smartphone! Page 4 shows you how.

Start Me Up

Recipe starters promise to speed up your dinner prep. Do they deliver?

Recipe starters—packaged products that help home cooks get a jumpstart on dinner—are nothing new. Their ancestors hit the scene in the 1960s and '70s with Manwich (a Sloppy Joe sauce in a can, for the uninitiated), Hamburger Helper, and, of course, Campbell's Cream of Mushroom soup.

Lately, though, new meal starters are popping up—shelf-stable pouches of sauces to which you add your own proteins and/or veggies. But will they actually shave any time off your dinner prep? It depends. The real time savings depend on the complexity of the sauce the product is attempting to replicate. A scampi, for instance, is so simple—melting butter and adding garlic, herbs, and wine—that a starter product doesn't buy you many minutes. Plus, in many cases, the flavor trade-off isn't worth it. But others riff off more complicated sauces that would take significant time to create at home; these truly give you an edge. We tested, timed, and tasted a pantry full of recipe starters. Here are some of our favorites.

Progresso Creamy Parmesan Basil Sauce

A from-scratch pesto cream sauce would require you to first make (what else?) pesto. Picking off and washing basil leaves, toasting pine nuts—you know the drill. We loved this more-than-decent replica's subtle basil-garlic-Parm flavor. Its light texture was superior to all the cream-based sauces we tested, which were often gloppy and tasted more like soup. ***Time saved: 25 minutes***

Old El Paso Chile & Roasted Garlic Mexican Cooking Sauce

When ingredients have to be roasted, a starter sauce can provide a clear advantage. Prepping ancho and guajillo chiles for a classic rioja sauce, for instance, can take 30 to 40 minutes. Roasting a head of garlic can take as much as an hour. Compare that to the few seconds it took to rip open a pouch of this rich, smoky sauce and pour it into a skillet with beef, pepper, and onion for fajitas. (It's also great with enchiladas or pork chops.) ***Time saved: 1½ hours***

Frontera Green Chile Enchilada Sauce

Thanks to chef Rick Bayless, weeknight enchiladas verdes are no longer an impossibility. Roasted (there's that word again) tomatillos and garlic combine in this surprisingly bright sauce, with the distinct flavors of lime and cilantro. Significant plus: a relatively short ingredient list with mostly recognizable components. ***Time saved: At least 1 hour***

Passage of Thailand Basil & Sweet Chili Sauce

Sometimes, it's exotic ingredients that give a recipe starter an edge for the time-challenged. This one closely resembles sauce used in a classic Thai dish called *Pud Ga-Prao Gai Sap*. The authentic flavor relies heavily on "holy basil"—noticeably different than sweet basil—as well as Thai chiles and sweet soy sauce, the latter of which adds a caramely-smoky-salty flavor you just can't fake. Making your own would likely require a trip to an Asian market, plus time for prepping additional ingredients. We'd opt for the Passage of Thailand version any day—even over our favorite takeout. ***Time saved: 15 minutes of cooking, plus shopping***

Saffron Road Tikka Masala Simmer Sauce

Chicken Tikka Masala is a process: First, raw chicken marinates in a combo of spices and yogurt for at least 30 minutes (or as long as overnight). Then, the creamy tomato curry sauce takes a good half hour to prep, then another 30 to 45 minutes to simmer to draw out the flavors of key components like garam masala, paprika, and serrano chiles. Or you can skip all that and simply pour Saffron Road's shortcut version over sautéed chicken and vegetables to enjoy the same subtle heat and super rich texture without all the fuss. (We don't have to tell you what option we favor.) ***Time saved: At least 1 hour***

PHOTO: KATHRYN GAMBLE. FOOD STYLING: PAUL GRIMES. PROP STYLING: SUE MITCHELL

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SANITY-SAVING SUPPERS

Halloween and Thanksgiving are only one day each. So what about all the other nights you need to make dinner this fall? Here are four recipes that [illegible] to the table in **30 minutes or less** and keep you stress-free!

PHOTOS: KATHRYN GAMBLE. FOOD STYLING: PAUL GRIMES. PROP STYLING: SUE MITCHELL.

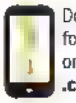
Warm Steak-and-Potato Salad

armagazine.com/steak-and-potato-salad

- 1 pound small (1½- to 2-inch diameter) new red potatoes
- 1 pound beef sirloin steak
- ½ teaspoon salt, plus more to taste
- ¼ teaspoon black pepper, plus more to taste
- 2 tablespoons olive oil
- 1 tablespoon red wine vinegar
- 1 teaspoon Dijon mustard
- ¼ teaspoon dried tarragon
- 8 cups (or a 5-ounce bag) mixed baby salad greens
- 1 pint cherry tomatoes, sliced in half
- ¼ cup sliced shallot

1. Put potatoes in a pot. Add salted water to cover. Bring to a boil and cook until tender but still firm, 10 to 12 minutes. Drain, keep warm.
2. Meanwhile, preheat broiler or preheat an outdoor grill to medium-high heat (375°F to 450°F). Sprinkle steak with ½ teaspoon salt and ¼ teaspoon pepper. Broil or grill steaks 6 to 8 minutes per side, or to desired doneness. *[From our kitchen: For ¾-inch-thick steaks, 3 to 4 minutes per side was plenty for medium-rare.]* Let steak rest 5 minutes.
3. While steak rests, whisk together oil, vinegar, mustard and tarragon; season with salt and pepper. *[From our kitchen: Like others, we wanted more of this flavorful dressing on our salads, so we doubled it.]*
4. Divide greens, tomatoes and shallots among 4 plates. Cut warm, unpeeled potatoes into quarters, slice steak into ¼-inch-thick strips and reserve juices. Top greens with steak and potatoes; drizzle with dressing and steak juices. Serve warm.

PER 3-CUP SERVING 359 CAL, 17.6g FAT (5.1g SAT); 23.3g PRO; 27.9g CARB; 4.8g FIBER; 409mg SODIUM; 61mg CHOL



Download Bippar and snap this page for more super speedy recipes (details on page 4). Or go to **armagazine.com/quick-weeknight-mains**

TOP SAID

I call salads like these "Man Salads." Yum! We added some feta.
—SWEETANDSPICY

The dressing is simply divine! I could eat this literally every day.
—LOVES2COOK

WOW! I did make more dressing, and I boiled the potatoes with a Zatarain's crab/shrimp boiling bag to add a little extra zip. We will make this again—probably every other week or so.
—MOM2FOURLITTLEONES

When I told my husband that I was making this, he rolled his eyes. Boy, was he wrong! We both loved it.
—CAROL SUE

I made mucho brownie points with the little lady on this one! —AZROOKIE

Pantry Puttanesca

armagazine.com/pantry-puttanesca

allrecipes 5-STAR RATING

"Puttanesca is a hearty tomato sauce with a chunky texture and spicy kick. Pair it with hot pasta, and a fresh-tasting, wholesome dinner will be on the table in no time."
—JULIE FILIPS

- **⅓ cup olive oil**
- **3 cloves garlic, minced**
- **¼ teaspoon crushed red pepper, or to taste**
- **1 teaspoon dried oregano**
- **3 anchovy fillets, chopped, or more to taste** *[From our kitchen: Look for anchovies in tiny jars or flat tins, usually near the canned sardines and tuna.]*
- **2 (15-ounce) cans diced tomatoes, drained**
- **8 ounces spaghetti**
- **½ cup chopped pitted kalamata olives**
- **¼ cup chopped capers** *[From our kitchen: We used the brined capers sold in jars—look for them near the pickles and olives—and drained them before chopping. If you have the salt-packed kind, give them a rinse to remove excess salt.]*

1. Fill a large pot with salted water. Bring to a rolling boil over high heat.
2. While water heats, pour oil into a cold skillet, and stir in garlic. Turn heat to medium-low and cook, stirring, until garlic is fragrant and begins to turn a golden color, 3 to 5 minutes. Stir in red pepper, oregano, and anchovies, and cook, stirring, until anchovies begin to break down, 1 to 2 minutes. Add tomatoes and bring to a boil over medium-high heat. Reduce heat to medium and simmer, using the back of a spoon to break up tomatoes as they cook, until sauce is reduced, about 10 minutes.
3. While sauce simmers, cook pasta in boiling water until still very firm to the bite, about 9 minutes. Drain, reserving ½ cup pasta water.
4. Stir olives and capers into sauce, add pasta to sauce, and toss to combine. Cook, tossing constantly, until pasta is cooked through and well coated, 1 to 2 minutes. If sauce becomes too thick, stir in some of reserved pasta water to thin it.

Note from Julie Filips: You can leave out the anchovies if you like but for the best flavor, leave them in! They melt right into the sauce and add authentic Italian flavor.

PER 1¼-CUP SERVING 463 CAL; 24g FAT (3.3g SAT); 10.5g PRO; 53.3g CARB; 4.6g FIBER; 945mg SODIUM; 3mg CHOL

Blipp to see this recipe in motion (details on page 4), or go to **armagazine.com/pantry-puttanesca-video**

SUBMITTED BY Julie Filips
PREP 10 min
COOK 20 min
READY IN 30 min
SERVES 4
RATING ★★★★★
10 reviews

SAID

We loved this recipe! I made it with whole-grain linguine. My husband had seconds and ate the leftovers before I had a chance. —LINDA

Superb! I had to separate out a portion prior to adding the anchovies since I'm allergic to fish, but you should add them if you possibly can. They don't taste fishy—they just add a savory nuance that perks up the rest of the flavors. That's the beauty of puttanesca! Make a simple salad to go with it, and you can have dinner on the table within 30 minutes.
—BERELINDE

I love the bold flavors of the tomatoes, capers, and olives. I didn't use anchovies (because I didn't have them). I used green olives with pimiento and didn't chop the capers.
—POMPLEMOUSSE

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See nutr t on information for sodium content.

Cornflake-Crusted Halibut

armagazine.com/cornflake-crusted-halibut

"Cornflakes make a really delicious crust." —MICHELLE0011

- **2 cups cornflakes cereal, crushed**
- **2 teaspoons chopped fresh dill**
- **⅛ teaspoon cayenne pepper, or to taste**
- **¼ teaspoon salt**
- **¼ teaspoon black pepper**
- **4 (4-ounce) halibut fillets** *[From our kitchen: We also tried this with swai, a farmed Asian catfish that's less expensive than halibut, and we liked it even better!]*
- **⅓ cup light mayonnaise**

Preheat oven to 450°F. Line a baking dish with parchment paper.

Combine cereal, dill, cayenne pepper, salt, and black pepper in a wide, shallow bowl.

Brush halibut with mayonnaise on all sides. Gently press halibut into cereal mixture, turning to coat all sides, and shake off any excess. Transfer to prepared baking dish.

Bake until fish flakes easily with a fork, 10 to 12 minutes. *[From our kitchen: For 1-inch-thick halibut fillets, this time was perfect. For thinner fillets, like the ½-inch-thick swai we also tried, you'll want to start checking for doneness at 6 to 8 minutes.]*

PER 4-OUNCE SERVING 242 CAL; 8.7g FAT (1g SAT); 25g PRO; 13.9g CARB; 0.4g FIBER; 419mg SODIUM; 48mg CHOL

SAID

This is so good! I've made it twice now with haddock. It came out perfect both times. It's a keeper. —MAXI-MOM

I used a teaspoon of dried dill and added the seasonings to the mayo so that they were more evenly distributed. Great recipe! —SUZNNE

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Spicy Garlic-Lime Chicken

armagazine.com/spicy-garlic-lime-chicken

"Here's a delightful chicken dish with a little spicy kick. Serve it with rice and your favorite vegetable." —C. PEREZ

- 4 (6-ounce) boneless, skinless chicken breast halves
- ¾ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon cayenne pepper
- ¼ teaspoon dried thyme
- ¼ teaspoon dried parsley
- 2¼ teaspoons garlic powder
- ⅛ teaspoon paprika
- ⅛ teaspoon onion powder
- 2 tablespoons butter
- 1 tablespoon olive oil
- 3 tablespoons lime juice

1. Pat chicken dry with paper towels. In a small bowl, mix together salt, black pepper, cayenne, thyme, parsley, ¼ teaspoon garlic powder, paprika, and onion powder. Sprinkle spice mixture generously on both sides of chicken breasts.
2. Heat butter and oil in a large heavy skillet over medium heat. Cook chicken until golden brown, 5 to 6 minutes on each side. Sprinkle with remaining 2 teaspoons garlic powder and lime juice. Reduce heat to low and simmer 5 minutes, turning chicken frequently to coat evenly with sauce.

PER 6-OUNCE SERVING 220 CAL; 10.7g FAT (4.5g SAT); 27.7g PRO; 2.4g CARB; 0.3g FIBER; 555mg SODIUM; 84mg CHOL

Save this recipe to your online recipe box, or add it to your shopping list—all with just a tap on your phone! Page 4 shows how easy it is to do.

SUBMITTED BY C. PEREZ
PREP 5 min
COOK 20 min
READY IN 25 min
SERVES 4
RATING ★★★★½
1,553 reviews

SAID

The sauce is wonderful! DH and I were licking the plate and fighting over the last piece of chicken. —SAKURAIIKO

To spice it up, I doubled the spice mixture and increased the cayenne pepper to ½ teaspoon. Right before finishing the sauce, I added ½ cup chicken broth per another reviewer's suggestion—plus a shake of margarita mix, a splash of tequila, and 1½ tablespoons of honey—and let it bubble for a few minutes. A perfect mix of sweet and spicy! —CRYSTAL S

I'll definitely make this again. To make it easier, I mixed up a big batch of the spice mix and put it in a shaker for next time. I may even put it on some other meats like hamburgers, steaks, and pork chops. —CHELSEA

I didn't have chicken in the freezer, so I used boneless pork chops instead. My husband and I loved it! A hint if using this recipe with pork: Omit the salt. —HOLLY

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Stir-Fried Rice

armagazine.com/stir-fried-rice

"Fried rice in 15 minutes! Cook Minute® Rice with chicken broth, stir-fry vegetables, soy sauce and egg. You'll feel good about serving your family this low-calorie, low-fat dish." Minute® Rice

Submitted by Minute® Rice

Prep 5 Minutes

Ready in 10 Minutes

Serves 4

Rating

★★★★½

66 Reviews

Ingredients

- 1 tablespoon oil
- 3 eggs, lightly beaten
- 1 (14.5 ounce) can chicken broth
- 1 (16 ounce) package frozen stir-fry vegetables, thawed
- 2 tablespoons soy sauce
- 2 cups Minute® White Rice, uncooked

Directions

1. Heat oil in large skillet on medium heat. Add eggs; cook until set, stirring occasionally. Remove from skillet.
2. Add broth, vegetables and soy sauce to skillet; bring to boil. Stir in Minute® White Rice; cover. Remove from heat. Let stand 5 minutes.
3. Stir in cooked eggs. Serve immediately.

FLAVOR IN A FLASH: Add sesame oil, five-spice powder or Sriracha sauce for an extra kick

Blipp this page for more Minute® Rice recipes on Allrecipes.com

Community Chatter

MEMBERS MAKE IT THEIR OWN

Those who tried the recipe agreed it was easy to make and a crowd-pleaser.

Many members added protein such as pork, shrimp or grilled chicken to complete the meal.

Fresh ginger and garlic gave this dish an extra oomph.

FAMILY MEALS IN MINUTES

Get a nutritious dinner on the table quickly with these time-saving tips:

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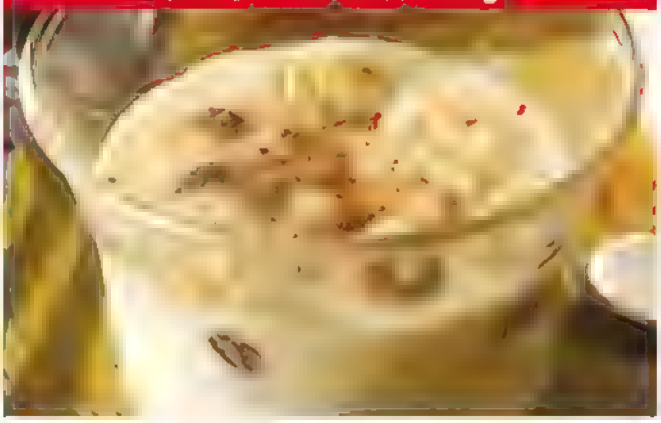

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The STUFF OF DREAMS

The perfect stuffing is: Fluffy or firm? Made with bread or rice? Meaty or vegetarian? Inside or outside the turkey? It's nearly impossible to get people to agree, but we're pretty confident that one of these stuffings will be the perfect one for your table!

SUBMITTED BY Stacy M Polcyn
PREP 30 min
COOK 30 min
READY IN 1 hr
SERVES 10 (makes 8 cups)
RATING ★★★★★ 1,968 reviews

SAID

I use hot-and-spicy turkey sausage to give it a bit of a kick, eliminate the turkey liver and celery, and use good old-fashioned chicken stock. This is a family favorite, and I highly recommend it! —MRAJOTTE

I was hesitant about adding fruit to stuffing, but it turned out fabulous! I subbed pork sausage because I couldn't find turkey sausage. The stuffing in the turkey came out moist and delicious. The out-of-turkey stuffing was a little dry and slightly overdone on top, so next time I'll add extra broth and stir halfway through the cooking time. —SABRINA

I've been making this recipe every Thanksgiving for the past eight years. I ALWAYS use fresh herbs and I double them. I add egg and cook the stuffing separately in a dish. It makes the house smell amazing! Everyone expects this from me every TG now :) —JPGROSSMAN78

I saw a review where someone said to make the stuffing the night before, but to save some butter and a LOT of turkey stock for the next day. I did that, and it turned out fabulous! —TANYA

Awesome Sausage, Apple, and Cranberry Stuffing

allrecipes 5-STAR RATING

armagazine.com/awesome-sausage-apple-cranberry-stuffing

"This Thanksgiving stuffing is fantastic! It is very flavorful and fresh-tasting. I replaced the usual pork sausage with healthier turkey sausage. Other dried fruits can replace the cranberries." —STACY M. POLCYN

- **1½ cups cubed whole-wheat bread**
- **3¾ cups cubed white bread**
- **6 tablespoons unsalted butter**
- **1 pound ground turkey sausage**
- **1 cup chopped onion**
- **¾ cup chopped celery**
- **2½ teaspoons dried sage**
- **1 teaspoon dried rosemary**
- **½ teaspoon dried thyme**
- **1 Golden Delicious apple, cored and chopped**
- **¾ cup dried cranberries**
- **⅓ cup minced fresh parsley**
- **1 cooked turkey liver, finely chopped**
- **¾ cup turkey broth** *[From our kitchen: We increased to 1 cup; chicken broth works here, too.]*

1. Preheat oven to 350°F. Spread all bread cubes in a single layer on 2 large baking sheets. Bake 5 to 7 minutes, or until evenly toasted. Transfer bread to a large bowl.
2. In a large skillet over medium heat, melt 2 tablespoons butter. Add sausage and onion and cook, stirring and breaking up lumps, until sausage is evenly browned and onion is translucent, 8 to 10 minutes. Add celery, sage, rosemary, and thyme; cook, stirring, 2 minutes.
3. Pour sausage mixture over bread. Mix in apple, cranberries, parsley, and liver. Melt remaining 4 tablespoons butter; mix with stock, drizzle over bread, and mix lightly. Spoon into turkey to fill loosely.

[From our kitchen: This makes enough to stuff a 20-pound bird. If you have a 12- to 14-pound turkey, 4 cups will stuff the bird, with 4 cups to bake in a casserole in a 350°F oven for 30 minutes.]

PER ¾-CUP SERVING 242 CAL; 12g FAT (6g SAT); 13g PRO; 21g CARB; 2g FIBER; 435mg SODIUM; 106mg CHOL

Save these recipes to your online recipe box right now! Or add them to your shopping list and see what's on special today at your local grocery stores. Page 4 shows how easy it is.

PHOTOS: SHERI GILLIN; FOOD STYLING: CARRIE PURCELL; PROP STYLING: NG COURTNEY DE WET

SAID

Absolutely delish! Made it exactly as described, but found that the cooking time for the quinoa was longer. I would definitely make this again. —TPAZ

My gluten-free sister was a big fan, and everyone else seemed to enjoy it, too. I followed other posts and added some cinnamon and nutmeg for a little more sweetness and flavor. It was a fun take on traditional Thanksgiving stuffing. My only complaint was the time it took to prep the squash. Next time I may just buy pre-chopped squash. — STACYBWAY6

I used more cranberries than called for, to make it a little sweeter. Delicious! —TREEGRL

SUBMITTED BY Cynthiana
PREP 35 min
COOK 20 min
READY IN 55 min
SERVES 10 (makes 10 cups)
RATING ★★★★ **12 reviews**

Quinoa Stuffing

HIDDEN GEM

armagazine.com/quinoa-stuffing

"Quinoa is a fluffy, slightly crunchy, high-protein, gluten-free grain that's native to South America. This can be used to stuff a turkey or served as a side dish." —CYNTHIANA

- **4 cups low-sodium vegetable broth**
- **2 cups quinoa**
- **¼ cup olive oil**
- **1 butternut squash (1¾ pound), peeled, seeded, and diced**
- **2 small zucchini, cut into 1-inch cubes**
- **1 bunch green onions, chopped**
- **1 cup diced dried apricots**
- **1 cup dried cranberries**
- **1 cup chopped fresh parsley**
- **1 lime, juiced**

[From our kitchen: We added 1 teaspoon salt and ½ teaspoon pepper when sautéing squash and zucchini.]

1. Bring broth to a boil in a saucepan, reduce heat to low, and stir in quinoa. Cover pan and simmer until quinoa absorbs liquid, 10 to 15 minutes. Remove from heat.
2. Heat oil in a large skillet over medium heat. Cook butternut and zucchini until slightly browned and tender, about 10 minutes. *[From our kitchen: See above for our note about salt and pepper.]*
3. Stir in quinoa and gently mix in green onions, apricots, cranberries, and parsley. Drizzle with lime juice to taste.

[From our kitchen: This is best made on a stovetop; it would go to mush inside a bird.]

PER 1-CUP SERVING 293 CAL; 8g FAT (1g SAT); 8g PRO; 51g CARB; 6g FIBER; 235mg SODIUM; 0mg CHOL

SAID

I couldn't find egg bread, so I cubed and toasted egg buns, and it turned out great. It's a beautiful dark color from the wild mushrooms, and everyone at my Thanksgiving dinner loved it. It's a little time-consuming to prepare, but well worth the effort. —LORI LEACH

To save money, you can skip the porcini mushrooms. Sounds like a lot of mushrooms, but every one of my guests couldn't get enough. Even a mushroom-hater loved it and kept going back for more. —CHRISTINMCGRATH

SUBMITTED BY Christine
PREP 1 hr. 30 min.
COOK 2 hr.
READY IN 3 hr. 30 min.
SERVES 18 (makes 16 cups)
RATING ★★★★½ 25 reviews

Wild Mushroom Stuffing

armagazine.com/wild-mushroom-stuffing

"The stuffing of the Pacific Northwest! You can fill your turkey, or bake it separately." —CHRISTINE

- **⅔ cup dried porcini mushrooms (about 1 ounce)**
- **2 cups hot water**
- **1 cup chopped hazelnuts**
- **1¾ pounds challah, crust trimmed, and cut into ¾-inch cubes**
- **6 tablespoons unsalted butter**
- **3 leeks, coarsely chopped** *[From our kitchen: Leeks tend to be gritty, so thoroughly wash them (see tip on page 114), and use only white and pale-green parts.]*
- **1 cup chopped shallots (from about 4 large)**
- **1¼ pounds cremini mushrooms, sliced**
- **½ pound shiitake mushrooms, stems discarded and caps sliced**
- **½ teaspoon black pepper**
- **1½ teaspoons salt**
- **2 cups chopped celery**
- **1 cup chopped fresh parsley**
- **2 tablespoons chopped fresh sage**
- **3 tablespoons chopped fresh thyme**
- **2 eggs, lightly beaten**
- **¾ cup chicken broth** *[From our kitchen: We needed 1¼ cups to fully moisten bread mixture.]*
- **Cooking spray**

1. Soak porcini mushrooms in 2 cups hot water until soft, about 30 minutes. Reserve soaking liquid, and chop mushrooms coarsely.
2. Preheat oven to 350°F and grease a 10x15-inch lasagna baking dish. *[From our kitchen: If you don't have a lasagna pan, you can substitute a 12x17x2-inch pan.]*
3. Spread hazelnuts in a single layer on a baking sheet. Toast for 8 to 10 minutes, or until lightly browned. Spread bread cubes in a single layer on 2 baking sheets. Bake until beginning to brown, about 20 minutes.
4. Melt butter in a 6- to 8-quart heavy pot over medium heat. Add leeks, shallots, cremini, shiitake, pepper, and 1 teaspoon salt and cook, stirring, until vegetables are tender, about 15 minutes. Add celery and porcini and cook 5 minutes. Pour into bread mixture and add parsley, sage, and thyme.
5. In a bowl, whisk eggs with broth, mushroom soaking liquid, and remaining ½ teaspoon salt. Toss with bread-and-leek mixture until evenly moistened.
6. Put stuffing in prepared baking dish. Cover with foil coated with cooking spray, and bake until heated through, about 1 hour. Uncover and bake until top is crisp, about 15 minutes. **Note from Christine:** If cooking in the bird, add a little less broth, about ½ cup. The bird's juices will keep the stuffing moist.

PER ¾-CUP SERVING 244 CAL; 12g FAT (5g SAT); 8g PRO; 32g CARB; 4g FIBER; 357mg SODIUM; 64mg CHOL

Rice Stuffing with Apples, Herbs, and Bacon

armagazine.com/rice-stuffing-apples-herbs

"This is by far the best stuffing recipe I have ever had. I have made it for the last three Thanksgivings and everyone has raved about it. It's very unique and the flavors are so delicious." —REDHEADEDMYSTERY

- **1½ cups low-fat, low-sodium chicken broth**
- **4 cups plus 1 tablespoon water**
- **1 cup uncooked wild rice**
- **⅓ pound bacon**
- **3 cups diced onions**
- **3 cups diced celery**
- **½ teaspoon black pepper**
- **1¾ teaspoons salt**
- **2 tablespoons Italian seasoning (or 1 teaspoon each of thyme, sage, marjoram, oregano, and basil)**
- **½ cup chopped fresh parsley**
- **1 cup uncooked long-grain white rice**
- **1¾ cups currants** *[From our kitchen: ¾ cup was enough for us.]*
- **¾ cup dried cherries**
- **¾ cup dried cranberries**
- **½ cup dried apricots**
- **1 cup diced apples, left unpeeled**

1. In a saucepan over medium heat, bring broth and 2 cups water to a boil. Stir in wild rice. Cover, reduce heat, and simmer 45 minutes.
2. Cook bacon in a large, deep skillet over medium-high heat until evenly brown. Reserving drippings, drain bacon, crumble, and set aside.
3. In skillet with drippings, sauté onions and celery until very soft, about 20 minutes. Add 1 tablespoon water, pepper, ½ teaspoon salt, Italian seasoning, and parsley.
4. Stir remaining 1¼ teaspoons salt, remaining 2 cups water, white rice, currants, cherries, cranberries, apricots, and apples into wild rice. Continue cooking 20 minutes, or until rice is tender. Stir bacon and onion mixture into rice mixture.

PER ¾-CUP SERVING 305 CAL; 6g FAT (2g SAT); 7g PRO; 61g CARB; 5g FIBER; 463mg SODIUM; 8mg CHOL

SUBMITTED BY
REDHEADED MYSTERY

PREP 30 min

COOK 1 hr

READY IN
1 hr, 30 min

SERVES 12
(makes 10 cups)

RATING
★★★★½
32 reviews

SAID

This is a wonderful alternative for those allergic to wheat. The bacon is really necessary to balance the sweet with the savory, and, in my opinion, should definitely not be omitted! —MASI$

This recipe is so delicious! I altered it a little bit. I didn't add the apples, added a can of cream of chicken soup to make the rice moister, and served it as a main dish. My family loves it! —NM76$$6

If you want to impress your guests, use this recipe to stuff Cornish game hens. Absolutely delicious, without a lot of work. —DARLENE

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Blipp to link to the registration site.

SUBMITTED BY KBROWN26
PREP 15 min
COOK 30 min
READY IN 45 min
SERVES 16 (makes 12 cups)
RATING 4½ stars
31 reviews

Chestnut Stuffing

armagaz ne.com/chestnut stuffing

"I have had this stuffing every Thanksgiving my entire life (26 years—that's a lot of stuffing!). It is truly a family tradition. Trust me, this is the best stuffing you'll ever taste. Thanks go out to my nana, the best cook in the Midwest!" —KBROWN26

- **1½ (1-pound) loaves Italian-style, day-old bread**
- **1½ cups unsalted butter**
- **2 (6.5-ounce) packages peeled and roasted chestnuts, chopped**
- **½ cup chopped onion**
- **1 teaspoon salt**
- **¼ teaspoon black pepper**
- **2 teaspoons poultry seasoning**
- **3 eggs**
- **¼ cup milk**

1. Preheat oven to 350°F and grease a 9x13-inch baking dish.
2. Remove crusts from bread, cut bread into 1-inch cubes and put in a large bowl.
3. Melt butter in a saucepan over medium heat. Stir in chestnuts, onion, salt, pepper, and poultry seasoning; cook until onion is tender, about 3 minutes. Let cool 5 minutes and add to bread.
4. In a small bowl, beat together eggs and milk. Add to bread mixture and toss to moisten evenly. Transfer to prepared baking dish and bake 30 to 45 minutes, until surface is crisp and lightly browned. *[**From our kitchen:** This dressing would get soggy if cooked inside a turkey.]*

Note from KBROWN26: If you prefer to use 2 loaves, add another egg to avoid dryness.

PER ⅔-CUP SERVING 342 CAL; 20g FAT (12g SAT); 6g PRO; 34g CARB; 2g FIBER; 424mg SODIUM; 81mg CHOL

Tip: Peeling fresh chestnuts is a tough task, but if you want to do it, add 45 minutes to the recipe's prep time. Here's how: With a sharp knife, cut an "X" on the round side of each chestnut. Spread chestnuts in one layer in a rimmed baking sheet, add ¼ cup water, and bake in a preheated 450°F oven for 10 minutes, or until shells open. Remove chestnuts, a handful at a time, and shell and peel while still hot.

TRY IT! SALT

I used only one loaf of bread, and added four eggs with ½ cup of milk. It was just wonderful, both rich and elegant. —MISSLONDON

Awesome! I used half butter, half oil, roasted chestnuts, and one loaf of unsalted Tuscan-style bread. I was thinking "wow, that's a lot of oil," but it worked out fine. Will make this again for sure. —JJ

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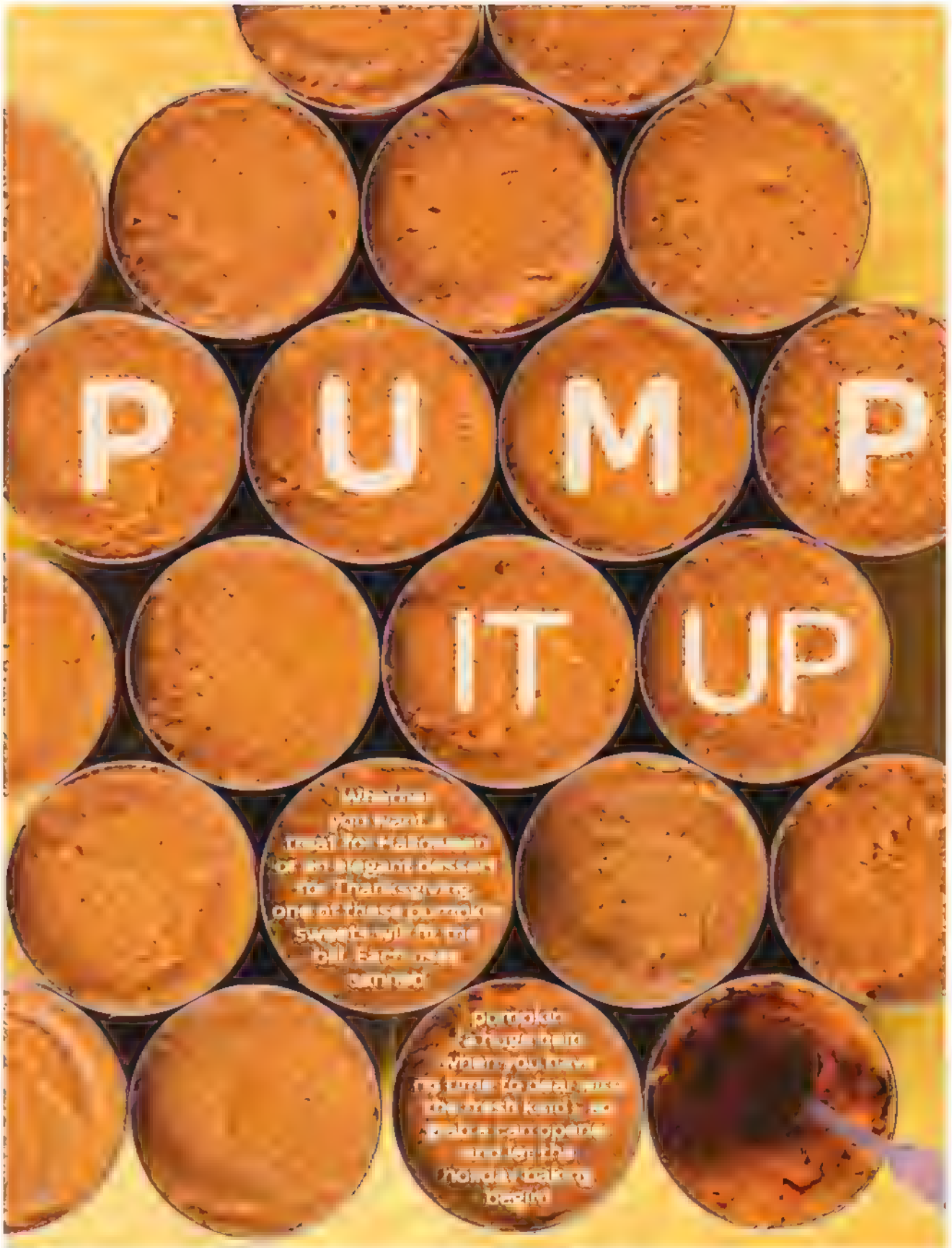

PHOTOS KATHRYN GAMBLE. FOOD STYLING PAUL GRIMES. PROP STYLING SUE MITCHELL

Pumpkin Roll Cake

armagazine.com/pumpkin-roll-cake

SUBMITTED BY Stephanie
PREP 25 min
COOK 15 min
READY IN 1 hr, 40 min (includes cooling)
SERVES 9 (makes one 9-inch roll)
RATING ★★★★★ 285 reviews

"This thin pumpkin cake rolled around a creamy white filling can be frozen and served chilled. Dust with powdered sugar, if desired." —STEPHANIE

- 3 eggs
- 1 cup white sugar
- ⅔ cup canned pumpkin purée
- 1 teaspoon lemon juice
- ¾ cup flour
- 2 teaspoons cinnamon
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- 1 cup chopped walnuts
- 6 ounces cream cheese, softened
- ¼ cup butter, softened
- 1 cup powdered sugar, plus more for rolling and dusting
- ½ teaspoon vanilla extract

1. Preheat oven to 375°F. Grease a 15x10-inch rimmed baking sheet (a jelly roll pan); line with parchment paper. Grease and flour paper.
2. In a large bowl, beat eggs with an electric mixer on high speed for 5 minutes. Gradually beat in white sugar until mixture is thick and pale yellow. Add pumpkin and lemon juice, and mix until combined. In a small bowl, combine flour, cinnamon, baking powder, salt, and nutmeg; fold into pumpkin mixture. Spread batter in prepared pan; sprinkle with walnuts.
3. Bake 15 minutes, or until cake springs back when lightly touched. Loosen cake edges with a knife; immediately turn out onto a linen or cotton towel (not terry cloth) dusted with powdered sugar. Peel off paper and roll cake up in towel, starting with a short end. Cool completely, about 1 hour.
4. Beat cream cheese, butter, powdered sugar, and vanilla until fluffy. Carefully unroll cake. Spread filling over cake to within 1 inch of edges. Roll up again. Cover and chill until serving. *[**From our kitchen:** To make the ends of the roll look neat, trim a thin slice from each end before transferring the cake to a serving platter.]* Dust with additional powdered sugar, if desired.

PER 1-INCH-SLICE SERVING 405 CAL; 22g FAT (8.7g SAT); 6.9g PRO; 48g CARB; 2g FIBER; 343mg SODIUM; 105mg CHOL

Watch and roll like a pro! Blipp for the how-to video (blipp details on page 4), or visit **armagazine.com/pumpkin-roll-cake-video**

SAID

Hey, if a 39-year-old, beer-drinkin' bachelor from Vancouver, Washington, can make this, then anyone can! Thanks, Stephanie. —PANDANTHEBACHELORMAN

AMAZING! My aunt used to make this for Thanksgiving every year. It is the one thing I need to make it feel like Thanksgiving. I finally found this recipe, and it is above all the best one I've tried. —ASHLEY

I've been making this for quite a few years. Everybody loves it. Just make sure that you put plenty of sifted powdered sugar on the towel before rolling; otherwise it will stick. —LORI FROM CT

This cake is so delicious. I can't recommend it enough. I added ½ teaspoon ground ginger to the cake and 1 teaspoon grated orange peel, along with ½ cup whipped topping to the cream filling. Be sure to let the rolled cake cool all the way before attempting to unroll it and fill it! —KALWATTAR

Poetic Pumpkin Pie

armagazine.com/poetic-pumpkin-pie

allrecipes 5-STAR RATING

"I like pumpkin pie, but have always found it a tad boring in its usual form. The cinnamon-graham cracker crust and brown-sugar whipped cream breathe new life into traditional pumpkin pie and make it, well, poetic!" —THEGIFTOFGRUB

FOR CRUST
- **2 cups graham cracker crumbs (about 32 crackers or 16 sheets)**
- **½ cup butter, melted**
- **¼ cup powdered sugar**
- **1 teaspoon cinnamon**

FOR FILLING
- **1 (15-ounce) can pumpkin purée**
- **1 (14-ounce) can sweetened condensed milk**
- **2 large eggs**
- **1 teaspoon cinnamon**
- **½ teaspoon lemon zest**
- **½ teaspoon salt**
- **¼ teaspoon nutmeg**
- **¼ teaspoon ground ginger**
- **⅛ teaspoon ground cloves**

FOR TOPPING
- **1 cup heavy whipping cream**
- **2½ tablespoons packed brown sugar**
- **1 teaspoon vanilla extract**
- **1 pinch nutmeg**

Make crust:

1 Preheat oven to 375°F. Combine graham cracker crumbs, butter, powdered sugar, and cinnamon in a 9-inch pie pan using a fork, press lightly into bottom and up side of pan.

2 Bake until crust is set and lightly browned, about 7 minutes, remove from oven to cool. Increase oven temperature to 425°F.

Make filling:

3 In a bowl, whisk together pumpkin, condensed milk, eggs, cinnamon, lemon zest, salt, nutmeg, ginger, and cloves until smooth; pour into cooled crust. Bake 15 minutes. Reduce oven temperature to 350°F and continue baking until filling is set and edges of crust are dark golden brown, 35 to 40 minutes. Cool completely on a rack, about 2 hours. *[From our kitchen: Refrigerate up to 3 days if not serving immediately.]*

Make topping:

4 In a bowl, beat together cream, brown sugar, and vanilla using an electric mixer until stiff peaks form. (Lift your beater straight up to check; you should see pointy peaks.) Spread or dollop whipped cream over pie and dust with nutmeg just before serving.

PER 1-SLICE SERVING 522 CAL; 30.4g FAT (17.7g SAT); 8.3g PRO; 56.8g CARB; 2.5g FIBER; 575mg SODIUM; 141mg CHOL

SUBMITTED BY TheGiftOfGrub
PREP 15 min
COOK 1 hr
READY IN 3 hr, 15 min (includes cooling)
SERVES 8 (makes one 9-inch pie)
RATING ★★★★★ **5 reviews**

WHAT TO DO WITH LEFTOVER PUMPKIN

If your recipe doesn't use the entire can, refrigerate the remainder in a covered plastic container; it will keep up to 1 week. To use it up, try adding a tablespoon or two to smoothies, lattes, or hot chocolate; mixing a teaspoon into cream cheese to spread on your bagel; or stirring ¼ cup or more into pancake batter, oatmeal, hummus, or your favorite mac and cheese.

SAID

I'm not a huge pumpkin pie fan. Making this recipe changed that! I love the variation from traditional pie crust, and the brown sugar whipped cream is just the right topping. —CHRISTY

This pie was really good—a refreshing update to the original pumpkin pie recipe. I took it to my boyfriend's family's Thanksgiving, and it was a hit! I covered the edges with foil so the crust wouldn't burn. —JOJOSLUV

This is a wonderful way to improve pumpkin pie. The pie has to cool before you can add the whipped cream, so give yourself time for that. The pumpkin layer had caramel undertones from the sweetened condensed milk. It was lovely. —CEEJAE

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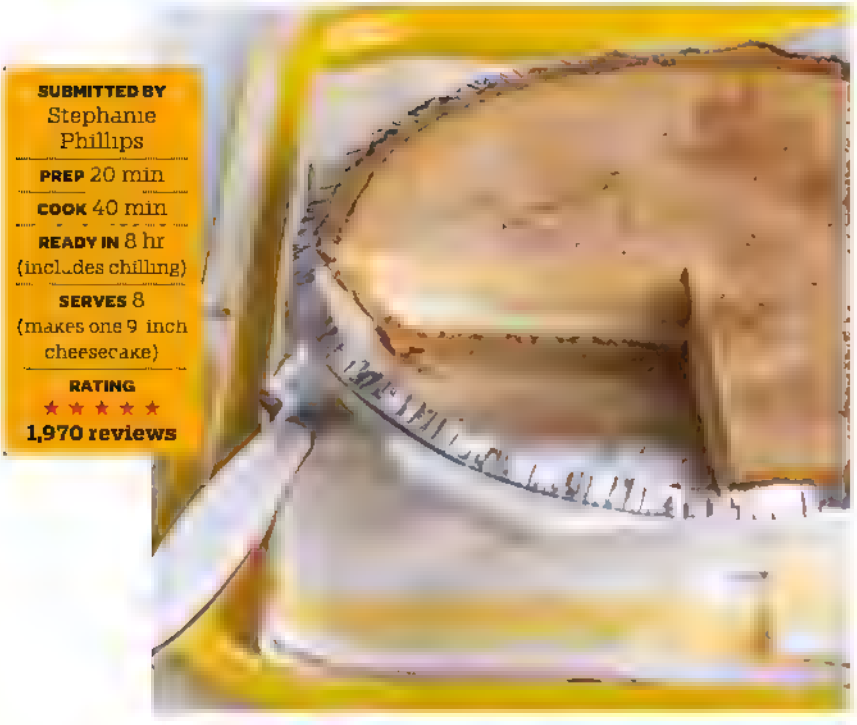

SUBMITTED BY Stephanie Phillips
PREP 20 min
COOK 40 min
READY IN 8 hr (includes chilling)
SERVES 8 (makes one 9 inch cheesecake)
RATING ★★★★★ 1,970 reviews

Double-Layer Pumpkin Cheesecake

armagazine.com/double-layer-pumpkin-cheesecake

"A great alternative to pumpkin pie, especially for cheesecake fans."
—STEPHANIE PHILLIPS

- **2 (8-ounce) packages cream cheese, softened**
- **½ cup sugar**
- **½ teaspoon vanilla extract**
- **2 eggs**
- **1 (9-inch) prepared graham cracker crust**
- **½ cup canned pumpkin purée**
- **½ teaspoon cinnamon**
- **1 pinch ground cloves**
- **1 pinch nutmeg**
- **½ cup frozen whipped topping, thawed, or whipped cream** *[From our kitchen: This is enough to dollop on top, but you'll need 1 cup if you want to cover the entire top of the cheesecake.]*

1. Preheat oven to 325°F. In a large bowl, beat cream cheese, sugar, and vanilla with an electric mixer until smooth. Blend in eggs 1 at a time.
2. Spread 1 cup of batter into bottom of crust. Add pumpkin, cinnamon, cloves, and nutmeg to remaining batter in bowl, and stir gently until well blended. Carefully spread over batter in crust.
3. Bake 35 to 40 minutes, or until center is almost set. Cool, then refrigerate 3 hours or overnight. *[From our kitchen: Make this a day ahead if you have the time. Three hours wasn't quite enough chill time for ours, but it really did set up and slice beautifully after a night in the fridge.]* Dollop with whipped topping before serving.

PER 1-SLICE SERVING 426 CAL; 29g FAT (15g SAT); 7.2g PRO; 36g CARB; 0.8g FIBER; 354mg SODIUM; 114mg CHOL

Save this recipe in your online recipe box or add it to your shopping list with just one tap on your phone. Page 4 shows how easy it is. For a how-to video, go to **armagazine.com/double-layer-pumpkin-cheesecake-video**

SAID

"This tasted just like the cheesecake we used to have at a five-star restaurant in Washington, D.C., years ago. I took it to work, went to answer the phone, came back 10 minutes later, and the whole cheesecake was gone!"
—SOUTHERNBELLE0908

Sausage ~~CHICKEN~~ ALFREDO

15 minutes

COOK TIME: ~~1 HOUR~~

1 pkg. Hillshire Farm® Smoked Sausage
~~3 chicken breast halves, cubed~~
~~2 tbsps. butter, divided~~
~~2 cloves garlic, minced, divided~~
~~2 tbsps. chopped flat-leaf parsley~~
~~1 1/2 tsps. Italian seasoning~~
~~1/2 onion, diced~~
~~1 1/2 tsps. salt~~
~~1/2 tsp. ground white pepper~~
8 oz. pasta, cooked, drained
2 cups heavy cream
2 tsp. Cajun seasoning
1/2 cup grated Parmesan

1. Prepare pasta according to package directions; drain and set aside.

Sauté sausage for 5 minutes.

2. ~~Cook chicken in butter, season with salt, white pepper and Italian seasoning in a large skillet over medium-high heat until chicken is no longer pink. Stir in onion and parsley, cook until onions are transparent.~~

3. Add ~~garlic cloves,~~ cream and Cajun seasoning and boil. Reduce heat; simmer 3–4 mins or until mixture begins to thicken. Stir in Parmesan. Add pasta and toss.

Great additions are peas, tomatoes or any of your favorite vegetables. Just stir them in and simmer.

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ULTIMATE CHICKEN FINGERS

armagazine.com/ultimate-chicken-fingers

Get your Betty on with this easy, homemade family favorite.

Submitted by Bisquick

Prep Time 20 Minutes

Ready In 35 Minutes

Serves 4

Rating

34 Reviews

Ingredients

- ⅔ cup **Original Bisquick®** mix
- ½ cup grated Parmesan cheese
- ½ teaspoon salt or garlic salt
- ½ teaspoon paprika
- 3 boneless skinless chicken breast halves, cut crosswise into ½-inch strips
- 1 egg, slightly beaten
- 3 tablespoons butter or margarine, melted

Directions

1. Heat oven to 450 degrees F. Line cookie sheet with foil; spray with cooking spray
2. Mix **Bisquick** mix, cheese, salt and paprika in 1-gallon resealable plastic food-storage bag. Dip half the chicken strips into egg; place in bag of **Bisquick** mixture. Seal bag; shake to coat. Place chicken on cookie sheet. Repeat with remaining chicken. Drizzle butter over chicken.
3. Bake 12 to 14 minutes, turning after 6 minutes with pancake turner, until no longer pink in center.

Blipp to watch other impossibly easy recipe ideas from Bisquick

bettycrocker.com

Community Chatter

HOW DO YOU BETTY THIS RECIPE?

Serve with honey mustard dipping sauce to make this dish absolutely irresistible.

Switch things up by substituting salmon for chicken.

Sprinkle on Italian seasoning, cayenne or garlic powder for an extra kick.

4 WAYS TO MAKE DINNER MORE FUN!

Serve up some smiles with these impossibly easy dinnertime ideas your kids will love:

1. Turn your plate into a picture. Funny faces, landscapes or your child's initials all do the trick.
2. At the dinner table, keep kids engaged by asking silly questions that can't be answered with a simple "yes" or "no."
3. Turn off the TV and turn on some tunes. Have family members take turns playing DJ, and dig in!
4. Bake a memory, a meal, and a delicious dessert—all with **Bisquick**. Less prep time, more good times. Yeah, you've got this.

Mini Pumpkin Whoopie Pies

armagazine.com/mini-pumpkin-whoopie-pies

"A delicious pumpkin cookie that can be eaten plain or filled to make it even better." —VONIETA STOGNER

- **2 cups packed brown sugar**
- **1 cup vegetable oil**
- **1½ cups canned pumpkin purée**
- **2 eggs**
- **1 teaspoon vanilla extract**
- **3 cups flour**
- **1 teaspoon salt**
- **1 teaspoon baking powder**
- **1 teaspoon baking soda**
- **1½ teaspoons cinnamon**
- **½ teaspoon ground ginger**
- **½ teaspoon ground cloves**
- **1 cup prepared marshmallow crème**

1. Arrange racks in upper and lower thirds of oven, and preheat oven to 350°F. Lightly grease 2 baking sheets.
2. In a bowl, combine brown sugar and oil, then add pumpkin and eggs, and beat well with an electric mixer. Stir in vanilla. Add flour, salt, baking powder, baking soda, cinnamon, ginger, and cloves, and beat well.
3. Drop tablespoons of dough onto prepared baking sheets, spacing 1 inch apart. Bake in 2 batches (2 sheets at a time) for 10 to 12 minutes, or until cookies are lightly puffed, dry to touch, and lightly browned on edges. Transfer to a rack and cool completely, about 30 minutes.
4. Turn half the cookies upside down, and top each with 1 teaspoon marshmallow crème. *[From our kitchen: Marshmallow crème is very sticky, so it's easier to pipe than spread. Spoon it into a piping bag or a quart-sized zip-top plastic bag with a corner snipped off.]* Top with remaining cookies to form sandwiches.

PER 1-COOKIE SERVING 133 CAL; 5.5g FAT (0.7g SAT); 1.3g PRO; 20g CARB; 0.6g FIBER; 104mg SODIUM; 8.9mg CHOL

SAID

For the filling, I use one large tub Cool Whip, 8 ounces cream cheese, ⅔ cup sugar, and 2 teaspoons vanilla. It was light, not too rich. —CAMPAGNES

Don't stack the cookies; even after they're cool, they still tend to stick together. —KATHY

Mac and Cheese: Indulge or Go Healthy?

There's a time and a place for everything, even in the world of mac and cheese. Sometimes you get a hankerin' for a rich, gooey classic; other times you want to keep things on the lighter side. We've got two recipes that fit the bill no matter what you're craving: one traditional, and one made with a clever cauliflower-based sauce that could fool even the pickiest eater.

Homemade Mac and Cheese

armagazine.com/homemade-mac-and-cheese

"This is a nice, rich mac and cheese. Serve with a salad for a great meatless dinner. Hope you enjoy it." —JUDY

- **8 ounces elbow macaroni**
- **6 tablespoons butter**
- **3 tablespoons flour**
- **3 cups milk**
- **2 cups shredded sharp cheddar cheese**
- **½ cup grated Parmesan cheese**
- **½ cup panko bread crumbs**
- **1 pinch paprika**

1. Cook macaroni according to package directions and drain well.
2. Meanwhile, in a large saucepan, melt 4 tablespoons butter over medium heat. Add flour and cook, stirring, 2 minutes (to make a roux). Slowly add milk, stirring constantly. Stir in cheeses, reduce heat to low and cook, stirring, until cheese is melted and sauce is thickened, about 3 minutes. Add macaroni to cheese sauce, stirring to coat well. Transfer macaroni mixture to a 9x13-inch casserole dish. Preheat oven to 350°F.
3. Melt remaining 2 tablespoons butter in a skillet over medium heat. Add bread crumbs and cook, stirring, until browned. Spread bread crumb mixture over macaroni and sprinkle with paprika. Bake for 30 minutes.

PER 1¼-CUP SERVING 858 CAL; 49g FAT (30g SAT), 38g PRO, 67g CARB, 3.4g FIBER; 879mg SODIUM; 142mg CHOL

SUBMITTED BY Judy
PREP 10 min
COOK 40 min
READY IN 50 min
SERVES 4 (makes 7 cups)
RATING ★★★★
840 reviews

indulge

SAID

"[illegible] had three helpings. I will make it again, but only for special occasions. This recipe could be deadly if eaten on a [illegible]" —[illegible]

"Love this recipe! One thing I did different: Instead of bread crumbs, [illegible] from over 50 years ago. We used canned evaporated skim milk in ours, and it [illegible] tomato slices on the top. Thanks for this reminder of a recipe I'd forgotten over the years. —PIBALACH

"[illegible] Do not cook the macaroni completely; it will continue to cook while in the oven. Boil until al dente, then rinse with cold water to stop the cooking process prior to mixing in the cheese sauce and baking. —HOLLIOLLIE33

"[illegible] with my son who is a [illegible] and cheese [illegible]" —[illegible]

Save this recipe in your online recipe box right now! Or add it to your shopping list. Page 4 shows you how.

PROS
- Creamy, cheesy, and ready in under an hour
- Leftovers, if you have any, reheat quickly
- Customize the flavor with cheeses like smoked Gouda and Asiago

CONS
- 858 calories per serving
- Some found the Parmesan a bit grainy
- You'll be asked to make this often—four servings won't last long!

go healthy

SUBMITTED BY Cipher
PREP 15 min
COOK 45 min
READY IN 1 hr
SERVES 6 (makes 9 cups)
RATING ★★★★½
8 reviews

PROS
- ✚ Less than half the calories of classic mac and cheese.
- ✚ The added cauliflower counts toward your daily veggie intake.
- ✚ Greek yogurt makes the sauce extra creamy.

CONS
- ➖ Nutritional yeast can be hard to find.
- ➖ To keep the calorie content low, it's important to stick with reduced-fat cheese.
- ➖ Leftovers don't keep. Be prepared to make another batch soon!

HIDDEN GEM

armagazine.com/healthy-creamy-mac-and-cheese

"Cauliflower and nutritional yeast add protein and vitamins while a purée of cauliflower, Greek yogurt, reduced-fat cheddar, and chicken stock create a creamy texture. The cheddar and spices maintain a nice cheesy taste. It's better than you might think!" —CIPHER

- **1 head cauliflower (1¼ pound), cored and chopped (6 cups)**
- **8 ounces elbow macaroni**
- **1 cup plain Greek yogurt**
- **1 cup low-sodium chicken broth**
- **2 tablespoons olive oil**
- **1 cup shredded reduced-fat cheddar cheese (4 ounces)**
- **3 tablespoons nutritional yeast flakes** *[From our kitchen: Nutritional yeast has a nutty, cheesy flavor and is a great source of protein. Look for the small, pale-yellow flakes in bags, shaker-style jars, or bulk bins at your local health-food market.]*
- **1 teaspoon mustard powder**
- **½ teaspoon garlic powder**
- **½ teaspoon salt**
- **¼ teaspoon cayenne pepper (optional)**
- **⅛ teaspoon nutmeg**
- **¼ cup grated Parmesan cheese**
- **½ cup panko bread crumbs**

1. Put cauliflower in a steamer set over 1 inch of boiling water and cover. Cook until tender, about 20 minutes.
2. Meanwhile, bring a large pot of salted water to a boil. Cook macaroni in boiling water, stirring occasionally, until al dente, about 8 minutes. Drain well. Preheat oven to 375°F.
3. Purée cauliflower, yogurt, broth, and oil in a blender until smooth; pour cauliflower mixture into a saucepan over medium heat. Stir cheddar, yeast, mustard powder, garlic powder, salt, cayenne pepper (if using), and nutmeg into cauliflower mixture. Cook, stirring until sauce is smooth, about 5 minutes. Add macaroni to sauce and stir to combine.
4. Transfer macaroni mixture to a 9x13-inch casserole dish. Bake for 15 minutes.
5. Meanwhile, toss together Parmesan and bread crumbs in a bowl. *[From our kitchen: If you want browned bread crumbs, heat 1 teaspoon of olive oil in a small skillet and toast the crumbs over medium heat, about 3 minutes, before blending with Parmesan.]*
6. Sprinkle bread-crumb mixture over baked macaroni. Return to oven and bake 4 minutes more.

PER 1½-CUP SERVING 329 CAL; 11.4g FAT (4.7g SAT); 18.4g PRO; 39g CARB; 3.7g FIBER; 438mg SODIUM; 18.3mg CHOL

SAID

"[illegible] the mustard and used this with gluten-free pasta. My boyfriend, who [illegible] cauliflower is." —MALANEY4

I was a little skeptical about this dish, especially since it was my first time using nutritional yeast, but it was amazingly delicious and is now permanently in my routine-recipes stash. —LROBISON88

This recipe was easy and delish! I don't [illegible] cauliflower, my daughter knew what was in it and ate it all up. It beats the heaviness of my tasty (but cheese-laden) mac and cheese. —MEY516

This was wonderful. I used a mixture of shredded cheeses, and then mixed the sauce with my immersion blender. No need to heat it up since the heat from the cauliflower and the shredded cheese. I used whole-grain macaroni and popped this under the broiler to get the top browned. I'll make this again. —LINDAT

"[illegible] my own regular mac and cheese, which seems bland in comparison. I mashed only half the cauliflower and left the rest in small florets. This was my [illegible] using nutritional yeast, [illegible] a good discovery." —LINDSAY8001

PHOTOS: KATHRYN GAMBLE. FOOD STYLING: PAUL GRIMES. PROP STYLING: SUE MI CHEL

Show us how your mac and cheese turns out! Use ***#MyAllrecipes*** *when sharing your pics on Instagram or Twitter*

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allrecipes

Turning to Vinegar

Nebraska cattle rancher George Johnson broke from the herd in more ways than one when he retired. Now he ropes top chefs with his small-batch vinegars.

—ONESMARTCOOKIE

George P. Johnson walked into the French-style eatery wearing his signature Wrangler jeans and carrying a small bottle. He had driven six hours from his acreage in the Nebraska Sandhills to La Buvette in Omaha, showing up unannounced to woo the chef.

She looked doubtfully at George's work boots and dungarees, but lit up after tasting the subtle flavor of roses in his Temparia Red Wine Vinegar.

"I'm used to getting that—when they look you up and down," George recalls with a hearty laugh.

With research, patience, and a little cowboy grit, George Johnson turned his hobby into a family vinegar business. His fruit and wine vinegars start with local fruit, including the grapes in his yard. They're aged in barrels, and bottled and labeled by hand at George Paul Vinegary, near his home in western Nebraska's cattle country.

PHOTOS: LUCY HEWETT

George, 62, has transitioned from a lifelong cattleman to one of America's few artisanal vinegar producers. He turned a grape-growing hobby into a vinegar company called George Paul Vinegar in his hometown, Cody, Nebraska, population 154. (Actual city slogan: "A Town Too Tough to Die.") His high-end Emilia Balsamic Vinegar has been featured in *Saveur*, *Food & Wine*, and the *Wall Street Journal*. Respected restaurants in Denver, St. Louis, and Omaha use his vinegars. Even George is a little amazed at his career switch: "It's kind of crazy."

George's company now is one of two dozen or so small-batch vinegar producers in America using classic Old World fermenting techniques.

A self-described "serial entrepreneur," George began his education in a one-room schoolhouse in north central Nebraska. His first venture: making hand-tied fly-fishing flies to sell at the local sporting goods store.

At age 22, he spotted his first big business opportunity. It was the 1970s, when many European cattle breeds were first being imported to North America. He and two partners formed a company specializing in techniques to crossbreed European and American varieties. They soon had a multimillion-dollar business with employees in seven states.

Then the farm crisis of the 1980s hit. The company went broke within two months. George was 30. He and his wife, Karen, had two small children and a third on the way. "It was exhilarating when business was good," he says, "and devastating when it came tumbling down."

In the middle of the mess, George saw a new prospect. Some ranchers still owned a lot of land, even though bankers refused to lend them money for livestock. So George and a partner tapped friends who had been successful in other industries as investors, and they bought herds and leased grazing land from locals, eventually raising as many as 10,000 head a year.

George's body eventually wore out from working on horseback. When he left ranching in 2002, growing grapes became his retirement obsession.

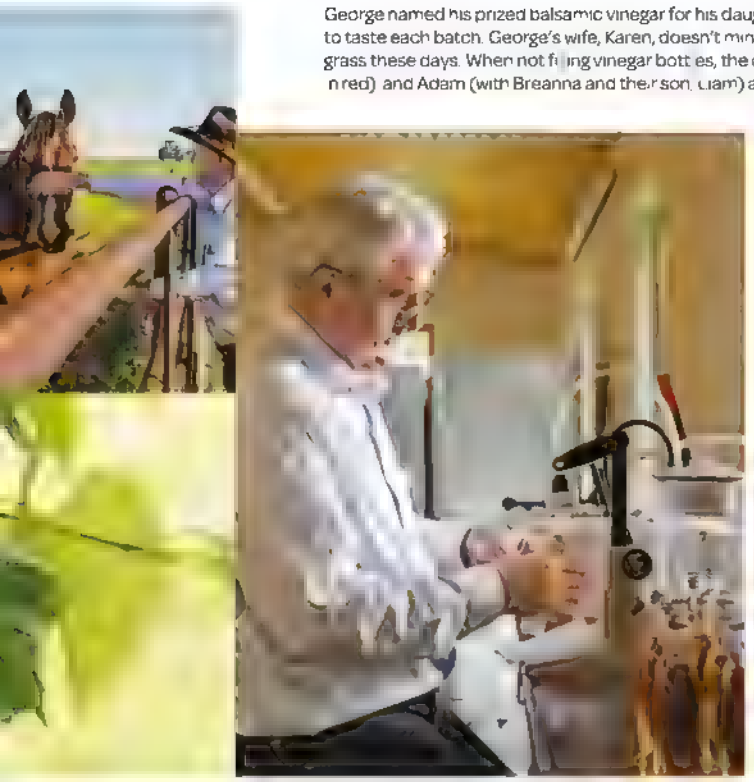
His grandfather had cultivated an enormous orchard on his Nebraska homestead, and George had planted fruit trees at every home where he'd lived. But he routinely had been outsmarted by grapes—they seemed to die on the vine every time he tried.

George planted Brianna and Frontenac wine grapes, hardy types designed to survive harsh winters. He stuck with them even when late frosts killed hundreds of plants—three years in a row.

When he finally had enough grapes to make wine, a family friend suggested its intense fruit flavor would be a perfect base for vinegar.

"That doesn't seem like much of a compliment now," George says with a laugh, but it's what launched him on his vinegar quest.

His ability to digest scientific subjects,



George named his prized balsamic vinegar for his daughter Emily, who comes home from Oregon to taste each batch. George's wife, Karen, doesn't mind that their yard is more grapevines than grass these days. When not filling vinegar bottles, the couple spends time with their sons, Eric (left, in red) and Adam (with Breanna and their son, Liam) at the cattle ranch that Adam runs nearby.

honed on cattle genetics, helped him grasp vinegar fermentation. George found few resources on traditional vinegar making, but his favorite reference was a book called *Vinegar*. When he learned that its author, Lawrence Diggs, had opened the International Vinegar Museum in Roslyn, South Dakota, George made the six-hour road trip to learn more.

The basic process: Certain bacteria are added to a base liquid such as wine or apple cider. The combination of bacteria and exposure to oxygen ferments and reduces the liquid, turning it into vinegar.

Everyday vinegar is produced in machines that inject extra oxygen, converting the liquid in hours. That quick process creates harsh flavors that are diluted with water and altered with flavorings and other additives. The taste of the original ingredients often is lost.

The Old World method that George uses lets liquids evaporate over months and years, creating concentrated flavors and aromas. Some vinegars are "aged" further in wooden barrels or other vessels to improve flavor.

According to Diggs, George's company now is one of two dozen or so small-batch vinegar producers in America using those classic techniques.

After mastering a few small batches, George explored turning his hobby into a business. He applied for and received grants for a feasibility study and some start-up funds. Soon, friends and family were helping him build a 2,250-square-foot vinegar production facility near his home, using a century-old technique that packs straw bales (for insulation) inside stucco walls.

George's late sister, Jacque, suggested he call the company Giorgio Paulio Vinegar, an homage to vinegar's European heritage and the name that she swore the priest called her brother at his christening. George settled on the down-home version using his first and middle names instead.

His 34-year-old daughter, Emily Johnson, lends her unique skill set to the company. She has a physics degree and a fine palate—no vinegar is bottled without her approval. She designed the labels and logo, using her father's signature to illustrate the company's personal touch, and prints them at the letterpress printing company she runs in Portland, Oregon.

George's Basic Vinaigrette

"Salad dressing is a highly personalized recipe. Some people feel the ideal ratio of oil to vinegar is 4-to-1, while others prefer 1-to-1. I make no claims of this being the 'best' recipe. Consider it a starting point for your own personal experimentation. My approach? Dump, mix, taste, dump more, mix again, and taste again."
—GEORGE JOHNSON

- **¼ cup olive oil**
- **¼ cup red wine vinegar (white wine vinegar and raspberry vinegar are also good choices)**
- **1 teaspoon Dijon mustard**
- **1 or 2 cloves garlic, minced**
- **½ teaspoon salt**

Whisk together all ingredients in a bowl or shake in a covered jar until well combined. Use immediately, or keep in the fridge for a week or so. Makes ½ cup.

Note from George Johnson: I like to mix the dressing in the bottom of the salad bowl, set the greens on top, and toss the salad just before serving. If raw garlic is too much for your taste buds, try rubbing the salad bowl with a cut clove of garlic before you mix the dressing and toss the salad. Other additions you might want to try: lemon juice, sesame oil (in place of some of the olive oil), soy sauce, mashed raspberries or other fruit, or fresh or dried herbs such as basil, dill, rosemary, oregano, parsley, thyme, or chives.

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Coat coffee mug with cooking spray. Add 2 eggs and 2 tbsp. milk; blend. Microwave 45 seconds, stir. Microwave 30-45 seconds. Top with 2 tbsp. shredded Cheddar cheese, salt, pepper.

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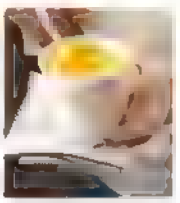

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George prides himself on using Nebraska products such as Cuthills Vineyards grapes and Kimmel Orchard apple cider to create his vinegars. But he had to go overseas to find upscale packaging in small quantities. The corks are from Portugal, the bottles from Italy. Local bankers crinkled their brows when George asked about wiring euros.

Karen, George s wife of 40 years, works as a fourth-grade teacher and has little involvement in the vinegary. But she s "all in," as George puts it. Entrepreneurs need total support from significant others, he says. Work hours are long, and finances can be tight at times--most of the Johnsons' retirement savings are tied up in the business.

George thought it would take a year to produce enough vinegar to sell. It took three. Scaling up small recipes to make larger batches proved tricky. "It s more complicated than I ever thought," he says.

That lengthy production time explains the price. Grocery stores sell jugs of basic white vinegar for less than 10 cents an ounce. Most George Paul Vinegar varieties sell for between $3 and $6 an ounce. The company's most expensive vinegar, the Emilia balsamic named for George's daughter, requires a complicated process that takes at least three years and commands $45 per tiny bottle.

The vinegary opened to the public in 2009. When Diggs, the *Vinegar* author, tasted George s Prairie White, he paused, pursed his lips, and said it was among the best white wine vinegars he'd ever tasted, with grape flavor shining through the tang. George knew his venture was going to work.

His vinegars now are sold online (georgepaulvinegar.com), at select Whole Foods stores, and at restaurants and specialty shops listed on his website.

George's cowboy friends don't quite know what to think of his new line of work. "They really don't understand it," he says. "They don't like the smell of the building."

They're used to the scent of manure, George says. To them, that means money. But the aroma of wine and vinegar? "They think it's kinda crazy."

HOW TO TASTE FINE VINEGAR

To enjoy a high-quality vinegar's true flavor, George suggests:

- **Pour a small amount of vinegar into a saucer or cup. Smell it, as you might sniff a wine. Notice the aroma of the underlying fruit (grapes, apples, raspberries). It may smell crisp, but it should be pleasant.**
- **Dip a chunk of Italian bread (it doesn't have to be fancy; George buys his at Walmart) into the vinegar. Put it in your mouth and hold it on your tongue for a few seconds to let the vinegar flavor blossom.**
- **Chew the bread. Notice the underlying sweetness of the vinegar, the balance of sweet and sour, and the unique qualities of the fruit.**
- **Swallow. Observe the sensation and any lingering flavor. Fine vinegars often feel smooth, rather than scratchy, going down.**

Life of Pie

Allrecipes community member Pam Haugo shares the story behind her mother's apple pie recipe. Turns out the apple doesn't fall far from the tree.

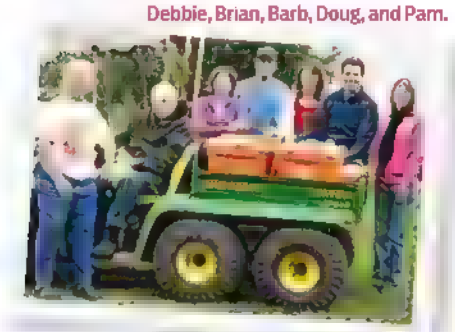
Growing up in rural southern Minnesota, I spent a lot of time at home. My parents, Wayne and Verlys Huntley, kept us five kids busy helping them with whatever they were working on.

It wasn't until the early '90s when my own kids were involved in a 4-H project that I asked Mom to write down a few of her recipes, including this one. She had never put her method on paper; like her mother, Hannah, Mom had made this apple pie enough to know it by heart.

Mom's original recipe didn't specify the amount or type of apples. She knew from experience how much sugar and flour to add to sweeten and thicken whatever apples are handy. She has lots to choose from these days. What started as two rows of apple trees and a small garden near Emmons, Minnesota, has blossomed into an orchard with more than 110 apple trees and five acres of garden where Mom and Dad, now in their 80s, still raise everything from strawberries to squash.

Until five years ago, I didn't have much interest in gardening, but helping my parents has made me appreciate the value of hard work. When the whole family gets together—Mom and Dad, us five kids, our spouses, 14 grandkids, and one great-grandchild—I realize how right Mom was when she taught us how to do (and enjoy) the simple things. It's traditions—like making pie with homegrown apples—that make a family special. —PAM HAUGO

Verlys and Wayne, left, with their children Debbie, Brian, Barb, Doug, and Pam.



SUBMITTED BY Pam Haugo
PREP 40 min
COOK 1 hr, 15 min
READY IN 4 hr (includes cooling)
SERVES 8 (makes one 9-inch pie)

Brand new recipe!
Go online to rate and review it!

Verlys' Apple Pie

armagazine.com/verlys-apple-pie

- **1 (15-ounce) package refrigerated rolled unbaked pie crusts (2 crusts)**
- **3½ tablespoons flour**
- **1 teaspoon sugar for crust, plus ⅔ to ¾ cup for filling** *[From our kitchen: We used ¾ cup; you may want to use less if your apples are sweeter.]*
- **3⅔ pounds mixed apples, peeled and cut in ⅛-inch-thick slices (8 cups)** *[From our kitchen: We used Braeburn, Jazz, Envy, and Granny Smith apples.]*
- **1 teaspoon cinnamon**
- **2 tablespoons butter, cut into small pieces**

1. Preheat oven to 425°F. Roll out 1 crust into an 11-inch round on a lightly floured surface. Fit into a 9-inch pie plate, leaving a 1-inch overhang. Stir together 1½ tablespoons flour and 1 teaspoon sugar, and sprinkle over crust. Mound apples in crust. *[From our kitchen: Your pie plate should be very full; apples will shrink during baking.]*
2. Stir together remaining ⅔ to ¾ cup sugar, remaining 2 tablespoons flour, and cinnamon; then sprinkle over apples. Dot with butter. Brush crust overhang with water.
3. Roll remaining crust into a 12-inch round on lightly floured surface; lay across pie. Tuck overhang under bottom crust; press ing together top and bottom crusts to seal. Crimp edges with a fork. Cut 3 to 5 small steam vents in top crust.
4. Bake 15 minutes, then reduce heat to 325°F and bake 1 hour more, or until apples are tender and juices bubble in center of pie. *[From our kitchen: Cover edges with foil if the crust browns before juices bubble.]* Cool on pan 2 hours before cutting and serving.

PER 1-SLICE SERVING 383 CAL; 19.2g FAT (5.9g SAT); 3.5g PRO; 51g CARB; 3.7g FIBER; 274mg SODIUM; 8mg CHOL

What's your favorite hand-me-down recipe from your family? Shoot us an email at **feedback@armagazine.com**

PIE PHOTO: KATHRYN GAMBLE. FOOD STYLING: PAUL GRIMES. PROP STYLING: SUE MITCHELL. FAMILY PHOTO: COURTESY OF PAM HAUGO

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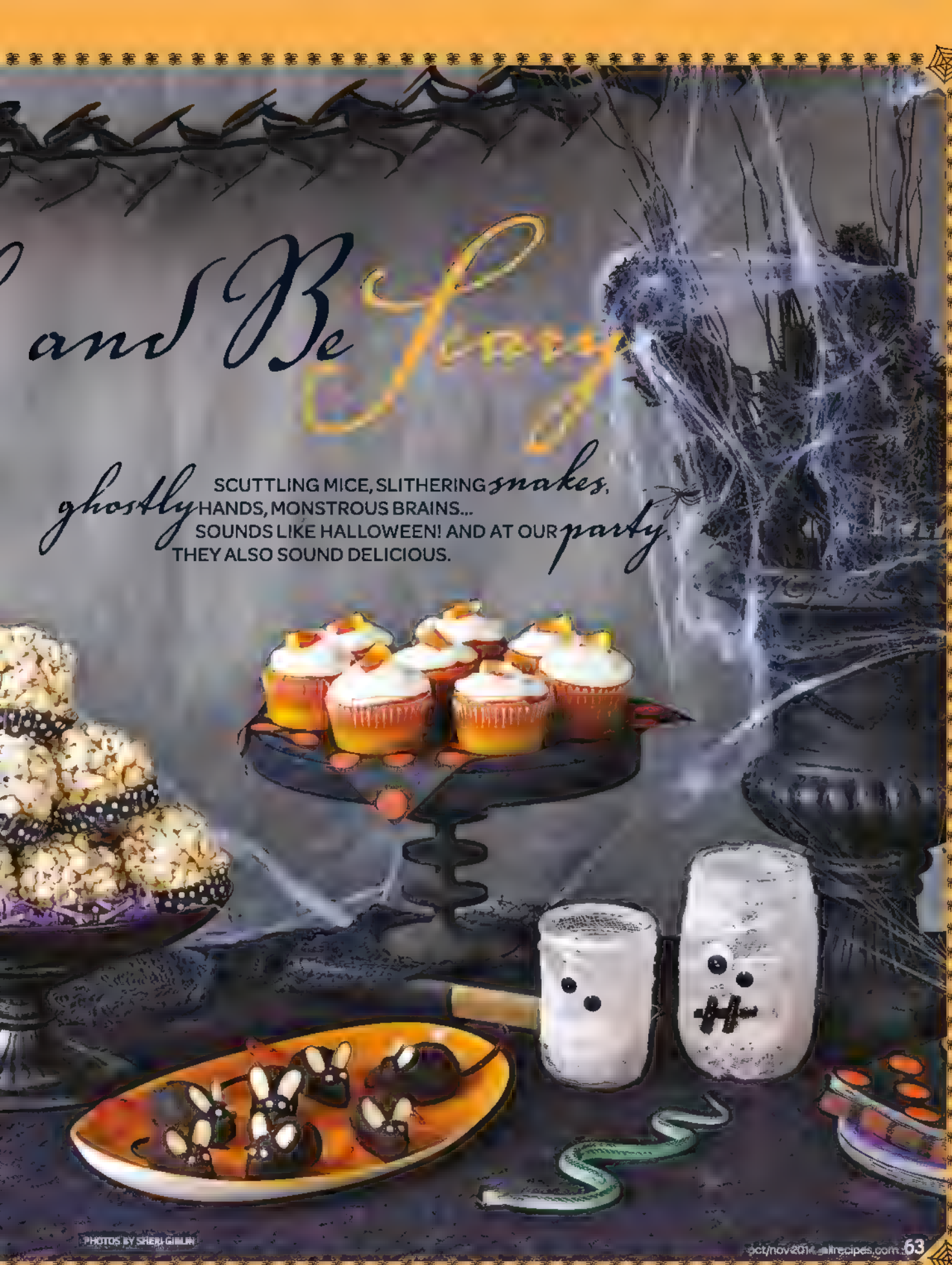


SCUTTLING MICE, SLITHERING HANDS, MONSTROUS BRAINS... SOUNDS LIKE HALLOWEEN! AND AT OUR PARTY, THEY ALSO SOUND DELICIOUS.

PHOTOS BY SHERI GIBLIN

You Said

I loved this! The only thing I changed was the fruit leather—instead, I dipped a toothpick in some food coloring and used that to draw on veins :) Worked out perfectly! —PEEJBEAN

This was fabulous fun! The red and blue fruit leather was perfect to use for the veins. I cut very thin strips and dampened them slightly before pushing them into the folds of the cauliflower. For those having issues with the cauliflower falling apart: Simply carve out a small hollow at the stem area and then spoon the dip generously over the top of the brain. Don't dig out a large bowl or it will fall apart. Guests LOVED this presentation—thanks, Annie! —SPICEORKL

Brain Dip

armagazine.com/brain-dip

Cauliflower is hollowed out and filled with dip to make a realistic brain. Perfect for Halloween parties. —ANNIE1

- **2 heads cauliflower**
- **Toothpicks**
- **2 cups guacamole (store-bought or homemade)**
- **2 cups salsa (store-bought or homemade)**
- **Red and blue fruit leather, cut into thin strands** *[Note from Test Kitchen: We didn't use the fruit leather because it made our florets fall apart.]*

1 Remove all outer leaves from 1 head of cauliflower. Working with a sharp paring knife, carefully cut out stem and core, hollowing out just enough to make a "bowl" leaving outer part of head intact. Use toothpicks to hold the florets together if they fall apart. *[Note from Test Kitchen: You may want to poke toothpicks into the florets right after you remove the leaves and stem, but before you tackle the core.]* Repeat with other head of cauliflower. 2 Set cauliflowers in shallow bowls (for stability) and fill with guacamole and salsa. Decorate "brains" by weaving thin strands of fruit leather between florets to make veins and arteries.

Note from Annie1: I wrap the bowl with cheesecloth and decorate it with red food coloring to make it even more horrific!

PER SERVING: NUTRITION INFORMATION DEPENDS ON BRAND OF GUACAMOLE AND SALSA YOU USE.

See this recipe in motion. Blippit now (details on page 4) or go to **armagazine.com/brain-dip-video**

SUBMITTED BY Annie1
PREP 25 min
READY IN 25 min
SERVES 12
RATING ★★★★
46 reviews

Black Halloween Punch

armagazine.com/black-halloween-punch

"As with any Halloween punch, a frozen hand adds just the right spooky touch!" —KATHLEEN

- **Disposable thin latex gloves (unpowdered)**
- **1 (0.13- to 0.15-ounce) envelope unsweetened grape soft drink mix**
- **1 (0.13- to 0.15-ounce) envelope unsweetened orange soft drink mix**
- **2 cups sugar**
- **3 quarts cold water**
- **1 liter ginger ale, chilled**

1 To make a frozen hand, rinse out a disposable glove, fill it about three-fourths full with water, and seal with a rubber band. Lay flat on a baking sheet and freeze until hard, about 8 hours. 2 Stir soft drink mixes and sugar into cold water until dissolved. Combine with ginger ale just before serving. Dip frozen hand briefly in warm water; then peel off glove. Float hand in punch bowl *[Note from Test Kitchen: The hand is fragile—we lost a few fingers! We recommend dipping it very quickly into hot water, then cutting the glove off rather than peeling. Make a couple extra so you have backups.]*

PER 1½-CUP SERVING 59 CAL, 0g FAT (0g SAT), 0g PRO; 15.2g CARB, 0g FIBER; 9mg SODIUM; 0mg CHOL

Save this recipe to your online recipe box with just one tap on your smartphone. Or add it to your shopping list the same way. Page 4 shows how easy it is.

SUBMITTED BY
Kathleen
PREP 10 min
READY IN
8 hr, 10 min
(includes freezing ice hand)
SERVES 32
(makes 4 quarts)
RATING
123 reviews
You Said
I added vodka to this for my "adult" party and I had to keep refilling it! I also added different food coloring to the ice hand to make it even spookier. We used extra blue, red, and green. Then we hung the gloves in our freezer with clothespins so it froze the whole hand.
We LOVED this punch. I put dry ice in a big bowl below the punch bowl, and some in the punch bowl itself. It had fog coming out all over the place. I put gummy worms in the ice cubes, which the children loved. Highly recommend this awesome recipe!
For a nice effect, make an ice face instead of a hand. Just get a plain plastic mask at any craft store, and place tape over the eyes and mouth on the mask's outside. Fill it with water and freeze it to make a ghostly face peering out of the punch.

DIY DECORATING

We asked the Allrecipes community for some of their decorating ideas.

MASKED PUMPKINS

Buy a coup e of "eyes-only" masks and slap 'em on your pumpk ns. This saves carving time and makes your pumpkin last longer so you can roast t after Halloween. —NASHVILLE NOSHER

PLASTIC SPIDERS

Bags of plastic sp ders or sp der rings can be used to decorate bowls, g asses, and dishes. —IBBZ

TOILET-ROLL MONSTERS

Toilet paper tubes can be made to look like monsters. Cut out eyes and put a glow stick ns de the tube to make them g ow. —COOKIE734

Calzone Snake

armagazine.com/calzone-snake

"I mixed an egg yolk with food coloring (I actually made several colors with several yolks) to make a colorful striped snake. I used various food items for the tongue, nostrils, and eyes (olives, peppercorns, fruit leather, etc). Serve with spaghetti sauce for dipping." —PRETTYMEGOOK

- 1 cup ricotta cheese
- 2 cups shredded mozzarella cheese
- ¼ cup grated Parmesan cheese, or to taste
- 1 (4-ounce) package thinly sliced pepperoni *[From our kitchen: If you want a vegetarian calzone, skip the pepperoni and use a whole green pepper and a whole cup of mushrooms below.]*
- ½ teaspoon Italian seasoning
- ½ cup sliced black olives (optional)
- ½ green bell pepper, cut into thin strips (optional)
- ½ cup thinly sliced fresh mushrooms (optional)
- 1 pound pizza dough, thawed if frozen
- 1 egg
- 1 tablespoon water

[From our kitchen: We made our snake eyes from slices of pimento-stuffed green olives, and the tongue from a piece of roasted red pepper. But you could also pinch off a piece of dough and make eyes and a tongue, and stick them onto the calzone after the egg wash.]

1. In a large bowl, combine cheeses, pepperoni, Italian seasoning, and, if using, olives, green pepper, and mushrooms.
2. Preheat oven to 375°F. Line a baking sheet with parchment paper.
3. Roll out dough into a long, flat strip about 6 inches wide and 20 inches long. Spoon filling mixture down center of strip, leaving 1 inch of space on all sides for sealing. Pull long edges of dough together and pinch tightly to seal, forming a long, filled roll. Transfer roll, seam side down, to baking sheet, arranging in an "S" shape and tucking ends underneath to seal. In a bowl, beat egg with water and brush egg wash over calzone.
4. Bake until calzone is golden brown, 30 to 35 minutes. Cool 5 minutes before slicing.

PER 1-SLICE SERVING 241 CAL; 11.1g FAT (4.4g SAT); 11.9g PRO; 23g CARB; 1.1g FIBER; 534mg SODIUM; 41mg CHOL

SUBMITTED BY
prttimecook
PREP 20 min
COOK 35 min
READY IN 60 min
SERVES 14
RATING
30 reviews
You Said
Awesome idea for Halloween dinner! I omitted the ricotta cheese, since my crazy family won't eat it. Instead I added extra mozzarella and about ½ cup of sour cream. It was great!
I absolutely love this recipe! My family loves sausage, so I added some to the filling; they scarfed this down and wanted more. I love this recipe partly because it's so adaptable. I will definitely make this again.
You can use this same technique to make a wreath for Christmas.

You Said

I dipped the almonds in caramel-apple coating before inserting them in the apples. It made the almonds stick better, and made the teeth look even more like a monster mouth with gross brown stuff around them. It almost didn't make it out of my kitchen to the party because my kids couldn't stop snacking.

This is going to be a classroom Halloween snack, so I can't use nuts. Instead I cut individual slits on the top and bottom of the "mouth" and used broken white corn chip pieces for the "teeth." I did a trial run and used a mixture of red food coloring, water, and lemon juice to make the mouth red before I stuck the teeth in so they would show up better. My son loved it.

These are just toooo cute! I made these for all my grandkids and they all had a good laugh. One of them shouted to his papa that this was a good set of teeth for him.

SUBMITTED BY Jen
PREP 15 min
READY IN 15 min
MAKES 16
RATING ★★★★
46 reviews

armagazine.com/apple-teeth-treats

- 2 tablespoons lemon juice
- 1 cup water
- 4 Honeycrisp apples, cored and quartered *[From our kitchen: You can use whatever apples you like, but they should be at least 8 ounces each to make it easy to get wedges.]*
- 1 (2.25-ounce) package blanched slivered almonds

Stir lemon juice into water. With a sharp paring knife, cut a lengthwise wedge from the skin side of each apple quarter, leaving the peel around the wedge for lips. *[From our kitchen: The cut should be more an elliptical or oval than a wedge; it should be wide enough to insert almonds into both the top and bottom of the cut.]* Dip "mouths" into lemon water to prevent browning. Poke 5 or 6 almonds into top and bottom of cut-out to make crooked teeth.

PER 1-MOUTH SERVING 42 CAL; 2.1g FAT (0.2g SAT); 0.9g PRO; 5.6g CARB; 1.2g FIBER; 0mg SODIUM; 0mg CHOL

armagazine.com/candy-corn-cupcakes

- 1 (18.25-ounce) package white cake mix
- 1 cup water
- ⅓ cup vegetable oil
- 3 eggs
- 4 drops red food coloring, or as needed *[From our kitchen: You can swap in gel coloring for liquid, but you'll have to play around to get the color right. We found that gel was pale and required a whole small tube to get a noticeable hue; liquid coloring gives more intense color.]*
- 16 drops yellow food coloring, or as needed
- 2 cups prepared white frosting (from a 14-ounce can)
- 24 pieces candy corn

1. Preheat oven to 350°F. Line 24 cupcake cups with paper liners.
2. Combine cake mix, water, oil, and eggs in a bowl and beat with an electric mixer on low speed until thoroughly combined, about 2 minutes. Pour half of batter (2½ cups) into a separate bowl.
3. Color one bowl of batter orange by mixing in 4 drops of red food coloring and 6 drops of yellow food coloring. Color other bowl of batter yellow by mixing in 10 drops of yellow food coloring.
4. Spoon yellow batter into bottoms of prepared cupcake cups, filling them about one-third full. Gently spoon orange batter over yellow layers, filling cups about two-thirds full. Try not to jar or shake filled cupcake pans to avoid mixing layers.
5. Carefully put cupcakes into oven and bake until a toothpick inserted into center of a cupcake comes out clean, 18 to 22 minutes. Lift cupcakes out of pans and transfer to racks to cool completely, about 20 minutes.
6. Frost cooled cupcakes with white frosting, then top each with a piece of candy corn.

PER 1-CUPCAKE SERVING 238 CAL; 10.6g FAT (2.5g SAT); 2g PRO; 35g CARB; 0.4g FIBER; 199mg SODIUM; 26mg CHOL

SUBMITTED BY AM1408
PREP 15 min
COOK 20 min
READY IN 1 hr, 15 min (includes cooling and frosting)
MAKES 24
RATING ★★★★½ 7 reviews

I have done a similar cupcake design for Christmas, alternating red and green batter, and it turned out fine. The other reviewer is right, this is about presentation—if the coloration isn't working out, then alter the amount of food coloring drops. Use as many drops as needed to get the perfect color for you. I will definitely be making a candy corn cupcake for Thanksgiving! —JILL

These cupcakes are delicious and adorable! I used too many drops of food coloring for my orange so it sank into my yellow batter for a tie-dyed effect. But the point was still made, and everyone loved them! Be really careful not to overfill these—I could have made quite a few more regular-sized cupcakes, but I made fewer GIANT cupcakes by accident. —SUNNYBELLADONNA

You Said

I made these for a Halloween block party. There were NONE left afterwards, and there had been many yummy things to choose from at the event. For effect, I put the mice on a bed of sliced almonds. Made it look like the straw that goes in hamster cages.

Great recipe, so many variations. I used this on Super Bowl Sunday for footballs. Four little white gems were used for the laces.

I wasn't about to pay more than $4 for one small sleeve of chocolate wafers, so I used chocolate graham crackers instead, and they tasted great!

Fun to make. I used plastic bags on my hands so the dough wouldn't stick, and a toothpick to make the hole for the tail. The mice tasted like truffles.

These mice turned out so cute! I used cream cheese instead of sour cream. I made one batch with semisweet chocolate chips and covered them in crushed Oreos. I made another batch with white chocolate chips and covered them with powdered sugar. I used rolled caramels for the tails, candy sprinkles for the eyes, and little dots of pink frosting for noses. —K

SUBMITTED BY Rosina
PREP 20 min
READY IN 2 hr, 20 min (includes chilling)
MAKES 12
RATING ★★★★½
228 reviews

Chocolate Mice

armagazine.com/chocolate-mice

"Kids will love these fun critters. Cute chocolate mice rolled in powdered sugar or chocolate cookie crumbs are very realistic." —ROSINA

- 4 ounces semisweet chocolate, melted
- ⅓ cup sour cream
- 1⅓ cups chocolate cookie crumbs (5½ ounces, from approximately 24 wafer cookies)
- ⅓ cup powdered sugar
- 24 candy beads
- ¼ cup sliced almonds
- 12 (2-inch-long) pieces licorice string or laces

1. Stir together chocolate and sour cream in a bowl, then stir in 1 cup cookie crumbs. Cover with plastic wrap and refrigerate until firm, about 1 hour.
2. Roll level tablespoons of crumb mixture into balls, molding to a slight point at one end for the nose.
3. Roll "mice" in powdered sugar (for white mice) and in remaining cookie crumbs (for brown mice). Use candy beads for eyes, almond slices for ears, and licorice strings for tails.
4. Refrigerate until firm, about 1 hour.

PER 1-MOUSE SERVING 176 CAL; 7.2g FAT (3.1g SAT); 2.3g PRO; 27g CARB; 1.3g FIBER; 90mg SODIUM; 3mg CHOL

How much of a Halloween candyphile are you?

Take this fun quiz to see how well you know your sweets! Just download Blippar on your smartphone, point it at this page, and start quizzin'. (See page 4 for more details.)

Caramel Popcorn Balls

armagazine.com/caramel-popcorn-balls

Easy to make and delicious, kids love them! —SUZANNE

- **2½ tablespoons vegetable oil**
- **1¼ cups popcorn kernels (unpopped)** *[From-scratch fan? If don't want to deal with making popcorn, you can buy a bag or two of popcorn—salted or unsalted.]*
- **¼ cup butter**
- **1 cup packed light brown sugar**
- **½ teaspoon salt**
- **½ cup light corn syrup**
- **⅔ cup sweetened condensed milk** *[Can't eat the whole can? Once it's opened, if you don't plan on using the condensed milk soon, you can put it in a container and freeze it.]*
- **½ teaspoon vanilla extract**

1. Preheat oven to 200°F.
2. Heat 1 tablespoon oil in a 4-quart saucepan over high heat. When oil is hot, add ½ cup popcorn kernels and cover pan, swirling and shaking pan constantly. When corn stops popping, remove from heat. Transfer popped corn to a deep roasting pan or large metal bowl and keep warm in oven. *[From-scratch fan? The caramel adheres better to warm popcorn, so don't skip this step!]* Repeat with another tablespoon oil and ½ cup popcorn kernels, then make a last batch with remaining ½ tablespoon oil and ¼ cup popcorn kernels.
3. In a saucepan with a candy thermometer inserted, stir together butter, sugar, salt, and corn syrup; then bring to a boil over medium heat. Stir in condensed milk. Simmer, stirring constantly, until thermometer reads 238°F. Stir in vanilla.
4. Pour caramel over popped corn and stir to coat. *[From-scratch fan? The caramel is very hot, so be careful. Use a lightly buttered spatula to stir and get all the popcorn coated before using your hands.]* Butter hands lightly; shape popcorn into balls 3½ to 4 inches in diameter.

PER 1-BALL SERVING 175 CAL, 5.4g FAT (2.2g SAT); 2.2g PRO; 33g CARB; 2g FIBER; 100mg SODIUM; 9.6mg CHOL

MORE DIY

MUMMY JARS

Take a couple of empty jars and wrap gauze or strips of cheesecloth around them. Glue on two eyes, and you've got yourself some mummy candleholders! —LIL$NOO

SUBMITTED BY
Suzanne
PREP 20 min
COOK 25 min
READY IN 45 min
(includes forming balls)
MAKES about 20
RATING
142 reviews

You Said

Use a paper bag for mixing popcorn and caramel! Cleanup is a breeze. We also used plastic bags on our hands—no messy butter, no burns. I let the mix sit for maybe 3 to 5 minutes in the bag before forming into balls; any earlier and they wouldn't "moosh" well.

I loved these so much the first time I made them that I decided to try a gourmet version. I added smoked sea salt, peanuts, and a drizzle of butter to the popped corn. I also substituted a real vanilla bean in the sugar mixture (remove before adding to popcorn). YUM!

These were absolutely delicious! Lightly buttering my hands was a great idea, and I just took the rest of the half of stick from the recipe to do that. Also, I used microwave popcorn—three bags of it—instead of fussing with popping it the hard way. This one is a keeper.

CH[illegible]RB BREAD: *TURN PAGE FOR RECIPE*

You like the idea of homemade bread for the holidays, but have no time or energy to pull it off. We totally hear you! A bread machine is the way to get what you want without being in the kitchen for hours. Just dump in a few ingredients, start it up, and go tackle the 20 other things on your to-do list. Even if you use the machine only to knead the dough and see it through its first rise, you've got a terrific jump start on everything from rolls to baguettes.

PHOTOS BY SHERI GIBLIN

SUBMITTED BY D. Reichel
PREP 15 min
COOK 3 hr, 15 min (includes machine kneading and rising)
READY IN 4 hr, 30 min (includes cooling)
SERVES 12 (makes one 1½-pound loaf)
RATING ★★★★½
196 reviews

CHEESE-HERB BREAD

armagazine.com/cheese-herb-bread

"Fantastic with any Italian dish!" —D. REICHEL

- **1¼ cups lukewarm water (80°F)**
- **½ cup Parmesan cheese**
- **2 tablespoons butter, softened**
- **3 cups plus 2 tablespoons bread flour**
- **2 tablespoons dry-milk powder**
- **2 tablespoons sugar**
- **1½ teaspoons salt**
- **1 teaspoon dried marjoram**
- **1 teaspoon dried thyme**
- **½ teaspoon dried basil**
- **½ teaspoon dried oregano**
- **1½ teaspoons fast-rising/bread-machine yeast**

Put all ingredients in bread-machine pan in order recommended by manufacturer. Select Basic or White Bread setting. When cycle is complete, remove bread from pan, transfer to a rack, and cool 1 hour before slicing.

PER 2-OUNCE SERVING 173 CAL; 3.5g FAT (1.9g SAT); 6g PRO; 29 CARB; 1.1g FIBER; 364mg SODIUM; 8.2mg CHOL

YOU SAID

"This bread makes a MEAN ham sandwich! It is super crispy when toasted. My family loves it. It's great with Roma tomatoes, feta cheese, and fresh basil. Best recipe I've found so far! —WILDCHILD

"When a friend who had lived in Italy for two years had a slice of this, he immediately asked for the recipe! Thanks for making me look skilled in the kitchen. I didn't have all the individual spices, so I added 4 teaspoons Italian seasoning and ½ teaspoon garlic powder instead. I used olive oil in place of the butter for a more Italian flavor. —TEXASCHAOS

I didn't use a bread machine, so I was worried it wouldn't work. But it turned out great! Making the bread the old-fashioned way, I used all-purpose flour and let it rise in a greased bowl in a warm spot 45 minutes. I kneaded it 5 minutes, put it in greased mini-loaf pans, and let it rise 30 minutes. It only took about 20 minutes to bake. It's wonderful just to snack on. My toddler son even loved it! —ANNIESIM

A really delicious bread. I used fresh milk (added with the wet ingredients) rather than the dry-milk powder. It smelled wonderful when baking, and tasted great! —KARENTHEMILTCH

SUBMITTED BY Judy Taubert
PREP 20 min
COOK 20 min
READY IN 2 hr, 40 min (includes machine kneading, and rising and cooling)
MAKES 2 baguettes
RATING ★★★★★
1,025 reviews

allrecipes 5-STAR RATING

FRENCH BAGUETTES

armagazine.com/french-baguettes

"Great fresh from the oven, for sub sandwiches, and more!" —JUDY TAUBERT

- **1 cup lukewarm water (80°F)**
- **3 cups bread flour**
- **1 tablespoon sugar**
- **1 teaspoon salt**
- **1½ teaspoons fast-rising/bread-machine yeast**
- **1 egg yolk**
- **1 tablespoon water**

1. Put lukewarm water, flour, sugar, salt, and yeast in bread-machine pan in order recommended by manufacturer. Select Dough/Knead cycle.
2. When cycle is complete, transfer dough to a greased bowl, turning to coat all sides. Cover with plastic wrap and let rise in a warm place until doubled in bulk, about 30 minutes. Dough is ready when indentation remains when touched.
3. Grease a baking sheet. Punch down dough. On a lightly floured surface, roll into a 16x12-inch rectangle. Cut dough in half, creating two 8x12-inch rectangles. Roll up each half of dough tightly, beginning at 12-inch side, pressing out any air bubbles as you go. Roll gently back and forth to taper ends. Arrange loaves 3 inches apart on prepared baking sheet. Make deep diagonal slashes across loaves every 2 inches. Cover, and let rise in a warm place until doubled in bulk, 30 to 40 minutes.
4. Preheat oven to 375°F. Mix egg yolk with 1 tablespoon water and brush over tops of loaves. Bake until golden brown, 20 to 25 minutes. Transfer to a rack, and cool 30 minutes before slicing.

PER 1½-INCH-SLICE SERVING 57 CAL; 0.5g FAT (0.1g SAT); 1.9g PRO; 11g CARB; 0.4g FIBER; 98mg SODIUM; 8.5mg CHOL

Save these recipes to your online recipe box or shopping list with one tap. Page 4 shows how. For a how-to video, go to **armagazine.com/french-baguettes-video**

FOOD STYLING: CARRIE PURCELL. PROP STYLING: COURTNEY DE WET

NOTE We tested these recipes with West Bend and Panasonic bread machines. But baking times and loading procedures vary by brand and model, so be sure to check your machine's instruction booklet before you dive in.

Tip: Freshly baked bread freezes well. Let it cool completely and freeze in airtight bags or a double layer of heavy-duty plastic wrap. When you're ready to eat, thaw and rewarm for a few minutes in a 350°F oven.

YOU SAID

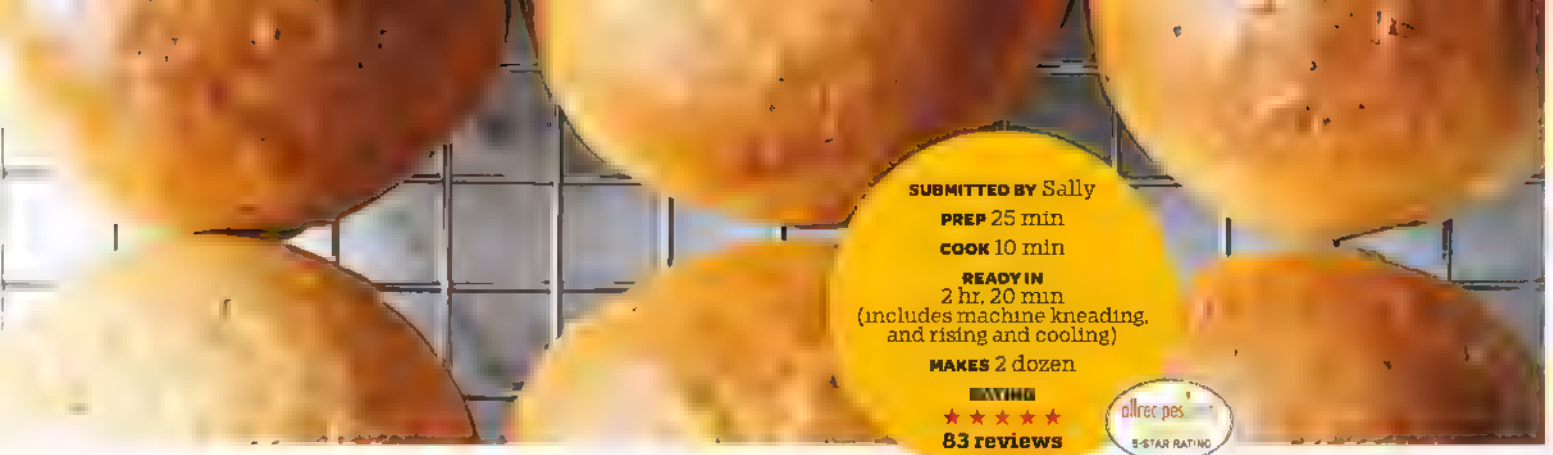
I am a VERY picky person when it comes to bread. I lived almost all my life in France and have tried many baguette recipes. But this one is the closest to the real thing I could find. GREAT! —XVELVETX

Excellent! Easy to make and roll out. The only thing I did differently was brush egg whites on top instead of egg yolks. This gave it a nice crunchy crust. —SINKY6

Simple ingredients, simple instructions, and—if you follow the directions—simple to make. While I did not expect to get the real French baguette, this is the next best thing. I will have to double the recipe the next time because the bread disappeared too fast. —HAROLD1

A BIG hit for meatball sandwiches. This was my first time using the Dough setting on my machine. It was so easy, I am making it again today for sub sandwiches. Highly recommend! —JAKE

I made the first batch at 4 p.m. It is now 9 p.m., and I'm on my fifth batch. My husband, 11-year-old son, and 20-year-old nephew keep scarfing these down as soon as they come out of the oven. Everyone has glazed eyes and says this is the best bread I've ever made. —BAKINBUDAPEST



SUBMITTED BY Sally
PREP 25 min
COOK 10 min
READY IN
2 hr. 20 min
(includes machine kneading, and rising and cooling)
MAKES 2 dozen
RATING
★★★★★
83 reviews

allrecipes 5-STAR RATING

OATMEAL SOURDOUGH ROLLS

armagazine.com/oatmeal-sourdough-rolls

"Oatmeal gives these rolls a lovely texture, while the sourdough adds a distinct flavor." —SALLY

- **1 cup sourdough starter** *[From our kitchen: If you don't have this in your fridge already, give yourself several days' lead time to get a sourdough starter going. You can make your own from scratch with flour, water, and yeast (see how at armagazine.com/sourdough-starter-video) or try the sourdough starter from kingarthurflour.com, which needs 2 days of feeding before it's ready.]*
- **½ cup warm water (110°F)**
- **3 tablespoons honey**
- **1 tablespoon molasses**
- **1 egg, lightly beaten**
- **½ cup butter, softened**
- **½ cup quick-cooking oats**
- **3 cups all-purpose flour**
- **1 teaspoon salt**
- **½ teaspoon baking soda**
- **2 teaspoons active dry yeast**

1. Put all ingredients in bread-machine pan in order recommended by manufacturer. Select Dough cycle.
2. When cycle is complete, transfer dough to a lightly floured surface and divide into 24 rolls. Cover with a towel, and let rise until doubled in size, about 1 hour.
3. Preheat oven to 400°F, and lightly grease a large baking sheet.
4. Arrange rolls 1 inch apart on prepared baking sheet, and bake until lightly browned, 10 to 12 minutes. Transfer to a rack, and cool 15 minutes before serving.

PER 1-ROLL SERVING 126 CAL; 4.3g FAT (0.8g SAT); 3g PRO; 18.9g CARB, 0.9g FIBER; 173mg SODIUM, 9mg CHOL

YOU SAID

Very nice! If you have an active starter, you don't need the yeast. Just plan on a longer rising time. Also, leave out the baking soda for a more pronounced sourdough taste. To use rolled (versus quick) oats, soak them in the warm water for 15 minutes before continuing with the rest of the recipe. Beautiful! —MAMABEAR

My family and I really liked this recipe. I made half of it into rolls, and the rest into a loaf of bread. Making 12 rolls out of half of the dough made very small rolls. I would make larger rolls in the future. The loaf was wonderful—tasty and healthful. Mine had a dark but not-too-crisp crust, and the inside was a nice, even, soft texture. This will be my standard bread from now on. —PONFEL

Fantastic! I've made two batches so far. I followed the recipe pretty closely except for adding some flour, which is very typical when making bread because of environmental differences. The kids devoured them. We also made very yummy cinnamon rolls with this dough. —5COOKIEMUNCHERS

YOU SAID

This is perhaps the very best bread I have ever eaten in my life! It has a nice crisp crust and soft cake-like texture. The little bit of fennel seed really does make a big difference. —NEALMARTIN

The dough is very wet and sticky, but don't add extra flour. Just wet your hands when you take it out of the machine and again when you shape the loaf. —CAROLYN W

I am a 91-year-old who has been making bread for about two years. I recently acquired a used bread machine and use it to work this dough and take it through the first rise. Then I divide it into two regular loaf pans, let it rise again, and bake. I have it for breakfast every morning, toasted, with orange marmalade and black coffee. It is good enough to help me get to 100. —JACKMW

My Russian friend says this is very close to the bread she grew up eating in the Ukraine. All that's missing is to brush beaten egg whites on top and sprinkle with coarse salt before baking. —PAULAH

RUSSIAN BLACK BREAD

armagazine.com/russian-black-bread

"I have been looking for a good Russian black bread recipe. This one is the closest I have come. The vinegar adds a bit of a bite. Believe me: With cheese, it is marvelous." —MARY

- 1½ cups lukewarm water (80°F)
- 2 tablespoons cider vinegar
- 2 tablespoons butter, softened
- 2 tablespoons dark corn syrup
- 2½ cups bread flour
- 1 cup rye flour
- 1 teaspoon salt
- 1 tablespoon packed brown sugar
- 3 tablespoons unsweetened cocoa powder
- 1 teaspoon instant-coffee granules
- 1 tablespoon caraway seeds
- ¼ teaspoon fennel seeds (optional)
- 1½ teaspoons fast-rising/bread-machine yeast

Put all ingredients in bread-machine pan in order recommended by manufacturer. Select Whole Wheat, Regular Crust setting. When baking cycle ends, remove bread from pan, transfer to a rack, and cool 1 hour before slicing.

PER 2-OUNCE SERVING 172 CAL; 2.7g FAT (0.5g SAT); 4.8g PRO; 32.6g CARB; 2.7g FIBER; 222mg SODIUM; 0mg CHOL

No bread maker? No problem! Blipp this page for an easy bread variation you can make with a stand mixer and a little elbow grease. (See page 4 for Blipp details.)

SUBMITTED BY Mary
PREP 15 min
COOK 3 hr, 15 min (includes machine kneading, rising and baking)
READY IN 4 hr, 30 min (includes cooling)
SERVES 12 (makes one 1½-pound loaf)
RATING ★★★★½ 140 reviews

SUBMITTED BY Donna West
PREP 20 min
COOK 10 min
READY IN 3 hr (includes machine kneading and rising and cooling)
MAKES 2 dozen
RATING ★★★★★ **2,141 reviews**

allrecipes 5-STAR RATING

SWEET DINNER ROLLS

armagazine.com/sweet-dinner-rolls

"This makes wonderful dinner rolls, but can also be used for cinnamon rolls. You mix it in your bread machine but bake it in the oven." —DONNA WEST

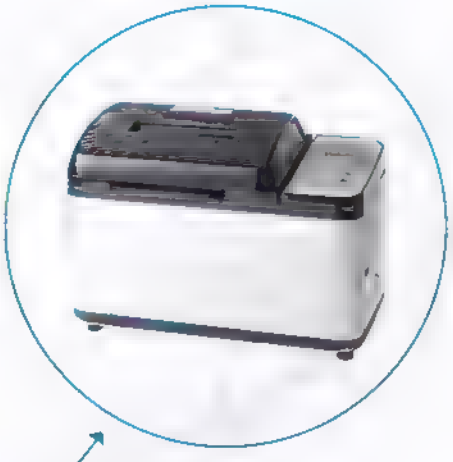
- **½ cup warm water (110°F)**
- **½ cup warm milk (110°F)**
- **1 egg**
- **⅓ cup butter, softened, plus ¼ cup more for filling**
- **3¾ cups all-purpose flour**
- **⅓ cup sugar**
- **1 teaspoon salt**
- **1 (¼-ounce) package active dry yeast**

1. Put water, milk, egg, ⅓ cup butter, flour, sugar, salt, and yeast in bread-machine pan in order recommended by manufacturer. Select Dough/Knead and First Rise cycle. *[From our kitchen: Ours took about 15 minutes to knead and 1 hour to rise.]*
2. When cycle finishes, turn dough out onto a lightly floured surface. Divide dough in half. Roll each half into a 12-inch round; spread remaining ¼ cup butter over both rounds. Cut each round into 12 wedges, then roll up wedges gently but tightly, starting at wide end. Transfer, point sides down, to 2 ungreased baking sheets. Cover with clean kitchen towels; put in a warm place, and let rise 1 hour.
3. Meanwhile, put racks in upper and lower thirds of oven, and preheat to 400°F.
4. Bake rolls, switching position of pans halfway through baking, until golden, 10 to 15 minutes. Transfer to a rack, and cool 15 minutes before serving.

PER 1-ROLL SERVING 128 CAL; 5g FAT (3g SAT); 3g PRO; 18g CARB; 0.6g FIBER; 142mg SODIUM; 20mg CHOL

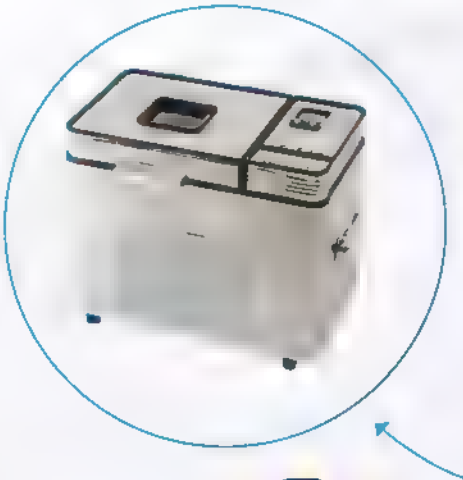
IS A BREAD MACHINE IN YOUR FUTURE? CHECK OUT THESE FRIENDLY RATED MODELS...

If you're serious about making breads that look more like standard loaves than top hats or cubes, invest in the **Zojirushi Virtuoso BB-PAC20**. Its bells and whistles include double kneading paddles, a heated lid, 10 pre-programmed settings, and (oh, yes!) a rectangular loaf pan. *$325, amazon.com*



Easy enough for beginners yet customizable for skilled bakers, the **West Bend 41300 Hi-Rise Bread Maker** makes light and fluffy bread—the name is no joke—at the push of a button. *$120, westbend.com*

The reliable **Panasonic SD-YD250**—with options for three loaf sizes, three crust shades, and a handy yeast dispenser—ensures your bread comes out just the way you like it. *$197, wayfair.com*



Convert to convection. The air-circulating technology in the **Cuisinart CBK-200** yields better browning and perfectly crisp crusts. Plus, with a setting that makes jam, about the only thing this model *doesn't* do is slice the bread. *$235, casa.com*

BREAD MACHINE PHOTOS: KARLA CONRAD

Blipp this page to get more info on any of these machines, or to buy one now online! (Page 4 has details on blipps.)

YOU SAID

I'm always asked to bring rolls to get-togethers, and this is my absolute favorite bread recipe. I've used it for cinnamon rolls, monkey bread... almost everything. Normally I cut the dough into 36 pieces and place three into each cup of a muffin tin. It makes big, light cloverleaf rolls that everyone raves over. —ANNABELLEE

These are the bomb! —PROVKY

AWESOME ROLLS! I'm a pastry chef, and these rolls have perfect balance. The dough is smooth, and the flavor is outstanding. —MARIAN THOMPSON

I have already made these about six or seven times, and they are wonderful! For my last couple of batches, I tucked in some pepper Jack cheese. For another batch, I added a mixture of cream cheese, garlic, and minced onion before rolling. I gave some to two different neighbors, and they want to know when I will make more. —KIMSMITH3

BEST
Thanks
EVER

giving

We've gathered the top-rated recipes for every dish on the Thanksgiving table. A green bean casserole with more than 1,500 raves. Five-star turkey. Pecan pie with 1,000+ reviews—and more. You really can't go wrong with this menu. And should cooking mishaps strike, well, we've got tried-and-true tips that'll save the day and make you the Thanksgiving hero.

PHOTOS BY KATHRYN GAMBLE

SUBMITTED BY
Amy Barry
PREP 15 min
COOK 40 min
READY IN 55 min
SERVES 10
RATING
★★★★½
1,751 reviews

YOU SAID

This is superb if you sauté the onion in butter. I use fresh green beans and steam them first, using chicken broth instead of plain water. It's so delicious I could eat the whole thing myself. —CINNAGIRL

I used two blocks of Cabot Seriously Sharp Cheddar (Whichever reviewer said there was too much cheese in this would not be able to survive living at my house!) The casserole was loved by all, and I was finally not the one taking food home from a covered-dish supper. —RAMAPRIL99

I quadrupled this for a potluck. I added french-fried onions to the bean mixture and put some on top as well for texture. Make sure you get French-cut beans. They make a huge difference —VERONICA ROCKETT

This was easy to prepare and a big hit with everyone. I sautéed some small sliced portobellos and added them, along with minced garlic, to the mix. Excellent! —FELLNER593

GRANDMA'S GREEN BEAN CASSEROLE

armagazine.com/grandmas-green-bean-casserole

"This recipe is much better than the standard mushroom-soup-and-fried-onion version." – AMY BARRY

- **3 tablespoons butter**
- **2 tablespoons flour**
- **1 teaspoon salt**
- **1 teaspoon sugar**
- **¼ cup finely chopped onion**
- **1 cup sour cream**
- **3 (14.5-ounce) cans French-style green beans, drained** *[From our kitchen: We liked this better when we tried it with 1½ pounds frozen French-cut green beans, cooked according to package directions, or with 1½ pounds fresh green beans, frenched by hand and steamed 6 minutes. The fresh and frozen beans stayed greener and had better texture and flavor than the canned.]*
- **2 cups shredded cheddar cheese**
- **½ cup crumbled buttery round crackers**

1. Preheat oven to 350°F.
2. Melt butter in a large skillet over medium heat, and set aside 1 tablespoon in a small bowl. Stir flour into butter in skillet until smooth, and cook for 1 minute. Stir in salt, sugar, onion, and sour cream. Add green beans, gently tossing to coat.
3. Transfer mixture to a 2½-quart casserole dish and sprinkle cheese over top. Toss together cracker crumbs with reserved melted butter, then sprinkle over cheese.
4. Bake for 30 to 40 minutes, or until top is golden and cheese is bubbly.

PER ½-CUP SERVING 215 CAL; 16.4g FAT (10.2g SAT); 7.8g PRO; 9.5g CARB; 1.1g FIBER; 832mg SODIUM; 45mg CHOL

Save this recipe to your online recipe box! Or add it to your shopping list **and check what's on special** at your local grocery stores now. Page 4 shows how easy it is.

SAVE THE DAY: BETTER BEANS

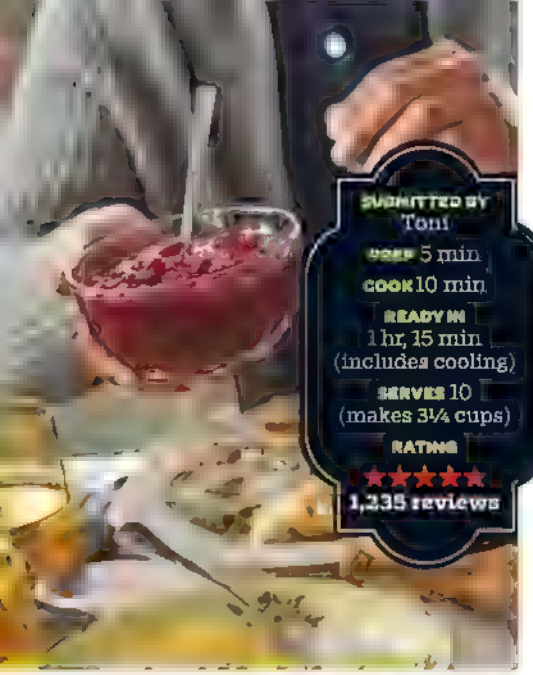
All the fresh green beans at the store look ginormous (and tough). What now?

French them! Besides being just a little fancy, frenching makes large or tough beans more delicate, more tender, and easier to eat. To french your own beans, trim or snap off and discard the stem end of each bean, then do one of two things:

- Use a frenching tool or bean slicer (see "Can't Live Without" on page 25) to slice each bean into long, thin strips, discarding the outer strips.
- Cut each bean in half lengthwise, with your knife aligned with the seam of the bean.

Or, if frenching just sounds like too much work, slicing each bean diagonally into 1½-inch lengths with a knife will also help make them more tender.

FOOD STYLING: PAUL GRIMES. PROP STYLING: SUE M. TCHELL



CRANBERRY SAUCE

allrecipes 5-STAR RATING

armagazine.com/cranberry-sauce

"A Thanksgiving classic." – TONI

- **1 cup sugar** *[From our kitchen: If you prefer tangy cranberry sauce, reduce the sugar to ½ cup and sweeten to taste at the end.]*
- **1 cup orange juice**
- **12 ounces cranberries**

In a saucepan over medium heat, dissolve sugar in orange juice. Stir in cranberries and cook until cranberries start to pop, 5 to 7 minutes. Pour into a bowl and let cool 1 hour. Sauce will thicken as it cools.

PER SCANT ½-CUP SERVING 105 CAL, 0g FAT (0g SAT); 0g PRO; 27g CARB; 2g FIBER; 1mg SODIUM; 0mg CHOL

PERFECT TURKEY

allrecipes.com 5-STAR RATING

armagazine.com/perfect-turkey

"My friend from France taught me to cook turkey like this, but she never measures anything, so use your own judgment for vegetable amounts. I usually err on the side of 'more is better!'" – SHELLY WHITE

- **1 (18-pound) turkey, neck and giblets removed** *[From our kitchen: You can use a fresh or fully thawed frozen turkey; just be sure to get one that's not injected with a salty solution or marked "kosher"—which means it's been salted already.]*
- **2 cups kosher salt**
- **½ cup butter, melted**
- **1 bay leaf**
- **2 large onions, chopped**
- **4 carrots, chopped**
- **4 stalks celery, chopped**
- **2 sprigs fresh thyme**
- **1 cup dry white wine**

1. Rub turkey inside and out with salt. Set turkey in a large stockpot, and cover with cold water. Transfer to refrigerator, and let soak 8 hours. *[From our kitchen: If you don't have a big enough stockpot, a clean 5-gallon bucket works well. It accommodates an 18-pounder snugly enough that the bird won't float. Plus, it leaves enough room on top to keep the brine from sloshing when you move it to the fridge.]*
2. Preheat oven to 350°F. Drain and thoroughly rinse turkey. Discard brine.
3. Brush turkey with half of melted butter. Set turkey, breast side down, on a roasting rack in a shallow roasting pan. Stuff turkey cavity with bay leaf, half of onion, half of carrot, half of celery, and half of thyme. *[From our kitchen: We tied the legs together with kitchen twine here, so the bird was easier to flip later.]* Scatter remaining vegetables and thyme around bottom of roasting pan, and pour in wine. Roast uncovered, rotating pan every hour, for 2½ hours.
4. Carefully turn turkey breast side up and brush with remaining butter. Roast another 1 to 1½ hours, or until breast is golden brown and a meat thermometer inserted into the thickest parts registers at least 165°F. *[From our kitchen: To protect your hands and oven mitts when turning the turkey, see Shanna's tip in "You Said," at right. Our turkey needed the full 4 hours to get done. It reached 180°F in the thighs before it reached 165°F in the breasts, which was perfect. The breast may retain some rack marks from the bird's initial breast-down roasting. We didn't mind how it looked, but if the stripes bother you, do your carving in the kitchen, and no one will be the wiser.]*
5. Let turkey rest, covered with foil, about 30 minutes before carving.

PER 6-OUNCE SERVING 319 CAL; 11g FAT (5g SAT); 49g PRO; 2g CARB; 0g FIBER; 1,341mg SODIUM; 168mg CHOL

Watch how easy this is to make. Bump this page with your phone (details on page 4), or go to **armagazine.com/perfect-turkey-video**

YOU SAID

"It is impossible to mess up this recipe. I make it up to three days in advance. It allows the flavors to blend and is one less thing you need to worry about on a busy day. —MISS JESSICA

Even people who don't normally eat cranberry sauce seem to enjoy this version. I have learned over the years a few little secrets to perfect this recipe. First, use ½ cup white sugar and ½ cup brown sugar. Second, add a few pinches of cinnamon. Trust me, you will never go back to the canned stuff again! —RENEE RIDGEWAY

To give it a little more flavor, I used only ¾ cup orange juice. After it was cooked, I added ¼ cup Grand Marnier. Mmm. —KEN DOWHANIUK

SAVE THE DAY: TURKEY TRICKS

OK, so it's time to brine or roast, and the turkey's still frozen. Now what?

It takes 5 hours per pound to thaw a bird in the fridge (so that's nearly 4 days for an 18-pounder). Short of running to the store and buying a fresh turkey, there's only one option and it's not quick, unfortunately:

- Submerge your frozen bird in a bucket of cold water to speed up thawing. Keep the bucket out of the fridge, and change the water frequently to be sure it's staying cold. Figure 30 minutes per pound (that's 9 hours for an 18-pounder) if it's completely frozen. The lesson here? Take thawing seriously!

Um, how exactly do I take the turkey's temp?

For food safety, you want an internal temperature of at least 165°F. Because turkeys aren't uniformly thick and no two turkeys (or ovens) are exactly alike, the USDA advises checking the temperature in the six thickest spots. Insert the tip of an instant-read probe-style meat thermometer in the thickest portion of each breast, each thigh, and each wing joint. If the probe hits bone in the thigh or pokes through the other side of the breast, back it up. Your goal is to put the probe's tip in the very center of the thickest parts—the last places to heat up. Keep roasting until you get a reading of 165°F or more throughout the bird.

The turkey's dry. Now what?

Brining—see armagazine.com/brine for how-to tips—and roasting breast side down for part of the cooking time are both good insurance against a dry bird. But if it still comes out dry:

- Spritz it with chicken or turkey broth after carving.
- Slice it, put it in a deep, oven-safe serving dish, add broth to cover, cover the dish with foil, and bake at 350°F for 10 minutes. This also ensures it's warm when it hits the table.
- Talk up your delicious gravy, slice the turkey thinly, and serve with plenty of said gravy!

SUBMITTED BY
Shelly White
PREP 30 min
COOK 4 hr
READY IN 13 hr
(includes brining)
SERVES 20
RATING
★★★★★
1,014 reviews

YOU SAID

I was pretty brave this year. After reading the reviews for this turkey, and without my wife's permission, I asked my sister-in-law if I could make the Thanksgiving turkey. It was only when I was preparing the turkey to bring over to her house that I decided to tell her I'd never made a turkey before. Of course, the whole party was focused on this turkey. "It better not be dry!" was the overall response. When the turkey was on its breast, it threw them for a loop. By the end of the night, my new nickname was "turkey boy" I've never tasted turkey so moist—even the white meat dripped with juices! Thanks for making me a hero! —ERIK & JESSICA

Fantastic! I will never make a turkey another way again! I was nervous to flip the turkey because I was by myself, but I have a tip: Take two potholders and put them in zip-top freezer bags. Put your hands in the bags, grab the bird with the potholders, and flip! It was so easy...I didn't even burn myself. LOL! —SHANNA

Just a quick tip on how to brine a turkey, especially when your fridge is full of other holiday goodies: Put the turkey and brine mixture in an oven baking bag, squeeze out the air, tie it shut, and then put the bagged turkey in a cooler with ice overnight. I've done it this way for a few years now, and it works great. —KSPAMBER

And starting it in th
breast side dow

SUBMITTED BY
AUSTAD
PREP 25 min
COOK 35 min
READY IN 1 hr
SERVES 12
(makes 3 quarts)
RATING
★★★★★
1,122 reviews

How can rich, buttery mashed potatoes get any better than they already are? With generous additions of garlic, oregano, and Romano cheese, that's how! We thought the raw garlic and all that oregano might be too much, but it's really just insanely good.

SECRET GARLIC MASHED POTATOES

armagazine.com/secret-garlic-mashed-potatoes

"This is my secret recipe for garlic mashed potatoes, reverse-engineered from a certain Italian restaurant. I guarantee that these are the best potatoes you've ever tasted." —AUSTAD

- **5 pounds unpeeled red potatoes, quartered**
- **1½ cups butter, at room temperature**
- **5 ounces Romano cheese, grated**
- **¼ cup minced garlic (about 7 medium cloves)**
- **2½ teaspoons dried oregano**
- **1 teaspoon salt, or to taste**

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 20 minutes, drain well. Stir in butter, then add cheese, garlic, and oregano. Mash with a potato masher or with an electric mixer. Stir in salt.

Note from AUSTAD: Do not use margarine with the recipe, the potatoes will come out dry. Make sure you drain the potatoes very well, drop the butter in first, give it a couple of mashes, and add the rest of the ingredients. This will help with the consistency. Do not over-mash, or they will get sticky. There should be a few small chunks of potato in the mix when you are done. I know a lot of people do not like raw garlic (I do!); as other reviewers have noted, you may prefer it with roasted garlic. If you decide to reduce the butter and add milk, the milk *must* be added after you mash in the butter, or the butter will not bind properly with the starch in the potatoes, and you'll end up with a weird consistency.

PER ¾-CUP SERVING 387 CAL, 27g FAT (17g SAT); 8g PRO; 32g CARB; 3g FIBER; 573g SODIUM; 73mg CHOL

Blipp now to watch this dish in the making (blipp details are on page 4). Or go to **armagazine.com/secret-garlic-mashed-spuds-video**

SAVE THE DAY: SPUD SECRETS

The potatoes are gluey. What happened?

The most common cause of gluey potatoes is overworked potatoes. When you boil potatoes, their starch cells swell. When you mash them, the cells release starch. The more starch released, the gummier they get. So be gentle, especially if you're using a starchy potato versus a waxy one. Mashing with a potato masher or a ricer is the best bet, but if you're going to use an electric mixer, stir in the butter before you beat them; it'll give those cells a little more protection.

What now? Can I salvage them?

Sure! If anyone asks, you were never planning to make mashed potatoes. You were making an amazing potato gratin! Spread a thin layer of your gluey potatoes across the bottom of a baking dish, top with butter, cheese, and bread crumbs, and broil them just until the top is crispy. You can also stir a beaten egg and some shredded cheese into your gluey potatoes, scoop them into greased muffin tins, and bake at 350°F for 20 to 25 minutes or until the tops are golden.

YOU SAID

"Unbelievable! This is by far the best recipe for garlic mashed potatoes that I have ever come across (and believe me, I have been searching). The blend of the garlic, oregano, and Romano cheese is just perfect. I made these as my dish for our company Thanksgiving potluck, and they won the prize for best dish. People were actually fighting over who was going to take home the leftovers. Thank you for ending the search for perfect mashed potatoes. —AUSSIEAMERICAN

A shame that this recipe used to be a secret! Gorgeous taste, especially for the garlic lover in you. —BILLY ZERO

Instead of chopping garlic, I simply roasted a bulb of garlic in the oven, mashed it, and added it right in. I was a bit nervous that the recipe didn't call for milk, but DON'T WORRY...the butter will make up for it! I used pre-grated Romano cheese that I bought at the store in a little tub in the cheese section. Even those who don't like skin-on potatoes raved about these. Virtually foolproof and exquisite! —CIRCEKITTY

This was really, really good. It got rave reviews from the whole family! I added a bit of fresh parsley to brighten the flavor of the oregano. Also, I grated the garlic with my Microplane grater (which was already being used for the Romano). —LEOPARDSTRIPES

CREAM CORN LIKE NO OTHER

5-STAR RATING

armagazine.com/cream-corn-like-no-other

"This is NOTHING like canned creamed corn! My husband is not a fan of corn or creamed dishes, but he thinks this is great. It's easy and quick to prepare. Everyone asks for the recipe." —DIANA YOCKEY

- **2 (10-ounce) packages frozen corn kernels, thawed**
- **1 cup heavy cream**
- **2 tablespoons butter**
- **2 tablespoons sugar**
- **1 teaspoon salt**
- **¼ teaspoon black pepper**
- **1 cup whole milk**
- **2 tablespoons flour**
- **¼ cup freshly grated Parmesan cheese**

In a skillet over medium heat, combine corn, cream, butter, sugar, salt, and pepper. In a bowl, whisk together milk and flour, then stir into corn mixture. Cook, stirring, until mixture thickens and corn is cooked through, 10 to 15 minutes. Remove from heat. Add Parmesan, and stir until melted. Serve hot. *[**From our kitchen:** This incredible corn is sweet and saucy. If you'd like yours a little less so, cut the milk and sugar in half, and use just 1½ tablespoons flour.]*

PER ½-CUP SERVING 253 CAL; 16.5g FAT (9.8g SAT); 5.1g PRO; 24.8g CARB; 2.1g FIBER; 373mg SODIUM; 54mg CHOL

YOU SAID

"This recipe rocks. It is quick. It is easy. It is delicious. It also freezes exceptionally well. I like fresh herbs, so I added a couple tablespoons of organic mint this time. Yep, this recipe is cotton-pickin' killer. Diana, you did an excellent job."—TANGERINESKIES

This can't be beat as far as comfort food goes. It is rich and creamy, and I have yet to serve this to anyone who didn't love, love, love it. After it's done on the stove, I heat the oven to 350°F and spray a 9x13-inch baking dish with cooking spray. I then pour the corn mixture into the dish and sprinkle it with shredded Parmesan so that it can brown on top. It makes it pretty. I let it sit in the oven for about 25 minutes to brown. —OSAVASO

I agree with some of the reviews that the sauce can be a little thin, but I make it early in the morning and put it in the slow cooker on Low for the day to simmer and thicken. Also if you make it a day ahead, the next day the sauce is the perfect consistency! It's good with or without the cheese. —JUPI BAKES

Holy cow! This was amazing! I'm not a cream corn lover, but I swear, I could have eaten the whole pot! —KARENTHEMILTCH

YUMMY SWEET POTATO CASSEROLE

5-STAR RATING

armagazine.com/yummy-sweet-potato-casserole

"My family begs me to make this creamy baked dish every Thanksgiving and Christmas. What makes it so good is the pecan topping. Try it, and I'm sure it will become your new tradition!" —TINA B

- **4 pounds sweet potatoes (4 to 5 large), peeled and cut into 1-inch cubes**
- **¾ cup white sugar**
- **4 eggs, beaten**
- **1½ teaspoons salt**
- **7 tablespoons butter, softened**
- **1 cup milk**
- **1 teaspoon vanilla extract**
- **½ cup packed brown sugar**
- **⅓ cup flour**
- **½ cup chopped pecans**

1. Put potatoes in a saucepan with water to cover. Cook over medium-high heat until tender, about 25 minutes; drain and mash with a potato masher.
2. Preheat oven to 350°F. In a large bowl, mix together potatoes, white sugar, eggs, salt, 4 tablespoons butter, milk, and vanilla until smooth. Transfer to a 9x13-inch baking dish.
3. In a small bowl, mix brown sugar and flour. Add remaining 3 tablespoons butter and cut in with a pastry cutter or two forks until mixture looks like coarse sand. Stir in pecans. Sprinkle over sweet potato mixture. *[**From our kitchen:** If you're making this a day or two ahead of time, cover it with foil and tuck it in the fridge at this point. Then all you have to do is uncover it, and pop it in the oven on Thanksgiving Day.]*
4. Bake 45 to 50 minutes, or until mixture is heated through and topping is lightly browned.

PER ¾-CUP SERVING 316 CAL; 12g FAT (5g SAT); 5g PRO; 48g CARB; 4g FIBER; 446mg SODIUM; 81mg CHOL

Get even more solutions to any Thanksgiving dilemmas. Blipp this page now (see page 4 for blipp details) or go to **armagazine.com/thanksgiving-hero-videos**

SUBMITTED BY
TINA B
PREP 30 min
COOK
1 hr, 30 min
READY IN 2 hr
SERVES 12
RATING
1,748 reviews

YOU SAID

I am 50 years old, and my family has made basically this same casserole all my life—it's very common in the South. A tip: It's much more flavorful if you use baked sweet potatoes than if you boil them. It's also a lot easier: Just cut the cooked potatoes in half and scoop out their goodness—no peeling! —AUNTNETT

Hey, folks, I make this with CANNED sweet potatoes and get rave reviews! One large can (40 ounces, I think) is just over 4 cups. I use the whole can, but the trick is to boil them in the syrup for awhile to get them kinda mushy, then drain and mash them in a bowl. I hope this makes it a little easier for someone ;) —BEV511

I made this for the first time this Thanksgiving based on all the positive reviews here, and my family loved it! If you think the recipe would be improved by doubling the amount of pecan/butter/sugar topping, I'd recommend against it. It will taste delicious, but you'll end up with unappetizing pools of butter on the top. —MARCIEJ

Forget the marshmallows. This sweet potato mash gets a pecan-studded [illegible] topping that [illegible] contrast between [illegible] filling and [illegible]

YOU SAID

I'm disappointed I didn't have this recipe years ago. It is infinitely better than the standard corn-syrup recipes, and just as easy. It tastes more like real pie instead of candy. Warm the eggs to room temp before making this recipe; it will keep the butter from clumping when you add it to the eggs. —SOLEMN CHEF

My husband and I run a restaurant, and we have used this recipe as one of our desserts. Our customers always rave about it! The only thing I do differently is reduce the oven temperature to about 300°F and bake it longer, until it starts to crack on top. This way it does not get overbrowned on top. A great recipe! —AJ

A godsend for my diabetic wife. Pecan pie is her favorite dessert, and she will only occasionally cheat on her diet to have a slice of the traditional pie; but substituting Splenda for sugar, she can have this. It's so easy to make, too! —HUNGRYJOHN

I added semi-sweet mini chocolate morsels. —CRBOWLES

SUBMITTED BY Elaine Helms
PREP 20 min.
COOK 40 min.
READY IN 4 hr (includes cooling)
SERVES 8 (makes one 9-inch pie)
RATING ★★★★★
1,539 reviews

PECAN PIE V

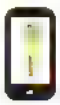
armagazine.com/pecan-pie-v

"Unlike most pecan pies, this one does not require corn syrup." —ELAINE HELMS

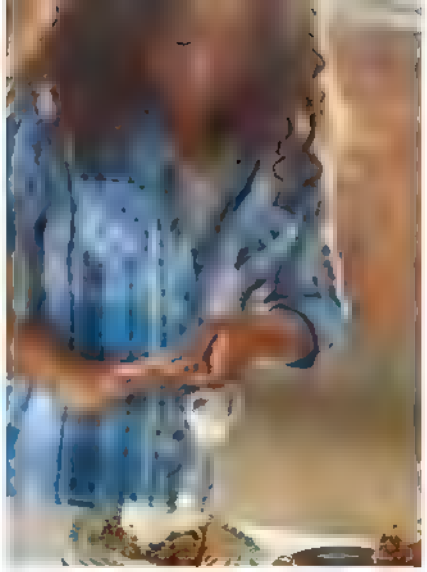
- **2 eggs**
- **½ cup butter, melted**
- **1 cup packed light brown sugar**
- **¼ cup white sugar**
- **1 tablespoon flour**
- **1 tablespoon milk**
- **1 teaspoon vanilla extract**
- **1 cup chopped pecans**
- **1 unbaked 9-inch pie shell** *[From our kitchen: You can use your own homemade pie dough, or half of a 14.1-ounce package of refrigerated pie crusts, rolled out and fitted into a 9-inch pie pan.]*

1. Preheat oven to 400°F. In a large bowl, beat eggs until foamy, and stir in melted butter. Stir in brown sugar, white sugar, and flour; mix well. Stir in milk, vanilla, and pecans.
2. Pour mixture into pie shell. Bake 10 minutes. Reduce temperature to 350°F and bake 30 to 40 minutes more, or until center barely moves when pan is jiggled. *[From our kitchen: Our crust didn't overbrown, but if yours looks dark before the filling sets, shield it with foil for the rest of the baking.]* Cool completely, about 3 hours, before slicing.

PER 1-SLICE SERVING 313 CAL; 22.6g FAT (8.5g SAT); 3.1g PRO; 26.9g CARB; 1.3g FIBER; 105mg SODIUM; 84mg CHOL



Add this to a shopping list right now with just a tap on your phone! You can even see which ingredients are on special in your local stores. Page 4 shows how easy it is.



SAVE THE DAY: CRUST CORRECTIONS

The pie crust is burnt. What now?

If it's just burnt in a few spots, use a Microplane grater to sand away the dark parts. If the entire edge is burnt, cut it off with a small knife and pipe a border of whipped cream around the rim to create a beautiful, edible garnish. And if it's a double-crust pie and the whole top is charred, cut away the top crust with a small knife, replace it with premade dough or a crumb topping (equal parts sugar, flour, and butter) and bake another 12 to 15 minutes, or until browned.

THE GAME PLAN

First things first. Don't beat yourself up if everything doesn't make it to the table, piping hot, at the exact minute you hoped. Thanksgiving is a big meal with a lot of variables. You just have to roll with it, knowing that the food's going to be great, and everyone's going to be happily stuffed soon enough. Between now and then, all you have to do is work your way down this list.

5 DAYS AHEAD

- Make your shopping list (use Allrecipes.com's Shopping List on your mobile phone to make it easy), and hit the grocery store. Don't forget ice, beverages, and things like kitchen twine, zip-top plastic bags, and aluminum foil.
- If you're using frozen turkey, put it in the fridge to thaw now.

2 DAYS AHEAD

- If using fresh turkey, buy it now and store it in the fridge.
- Make cranberry sauce and refrigerate it.
- Make stuffing (see "The Stuff of Dreams" on page 38 for options), and refrigerate it.
- Iron table linens, set out serving pieces, wash wine glasses, and dust off the good china and silver.
- Buy flowers, if desired.

1 DAY AHEAD

- If your turkey is still frozen, put it in a cold water bath, changing water frequently, to speed thawing; transfer it to the fridge.
- Make pecan pie and any other baked desserts (see "Pump It Up" on page 45 for pumpkin options) while the oven is free.
- Assemble and refrigerate the sweet potato casserole.
- Peel and dice the potatoes, and put them in a pot with water to cover in the fridge.
- Put white wine and other beverages in the fridge to chill.
- Before bed, put the turkey in its brine to soak overnight (see armagazine.com/brine for tips).

5 HOURS AHEAD

- Preheat the oven, prep the bird, and get it in the oven.
- Make yourself a good cup (or pot!) of coffee.
- French the green beans and assemble and refrigerate the green bean casserole.

4 HOURS AHEAD

- Cook the neck and giblets, if using, for gravy (see "Cooking School" on page 117 for step-by-step instructions).
- Rotate turkey pan in the oven.

3 HOURS AHEAD

- Rotate turkey pan in the oven.
- Set your table.

2 HOURS AHEAD

- Turn the turkey breast side up and brush it with butter; return it to the oven.
- Take stuffing, green bean casserole, sweet potato casserole, and diced potatoes out of the fridge to bring to room temperature.
- Whip cream (if using) for desserts and refrigerate it.
- Prepare the coffee maker for post-meal dessert duty.

1 HOUR AHEAD

- Check the turkey; when it's done, remove pan drippings for gravy, tent the turkey with foil to keep it warm, and let it rest.
- Put the stuffing, green bean casserole, and sweet potato casserole in the oven to bake.
- Boil, mash, and season the potatoes; keep warm.
- Make the cream corn, keep warm.

30 MINUTES AHEAD

- Finish the gravy, carve the turkey, and tuck anything that's cooled down into the warm oven to reheat.

10 MINUTES AHEAD

- Pour the beverages.
- Bring everything (don't forget the cranberry sauce) and everyone to the table. Raise your glass, and enjoy!

CANADA
NORTH AMERICA
UNITED STATES
ATLANTIC
OCEAN
ALGERIA
MALI
CHAD
BRAZIL

TURKEY, TAKE 2

THERE'S NOTHING WRONG WITH PEELING BACK THE ALUMINUM FOIL AND EATING YOUR THANKSGIVING LEFTOVERS STRAIGHT UP. BUT WE'VE GOT FIVE WAYS TO MAKE THEM TASTE NEW AGAIN—BY TAKING THE QUINTESSENTIAL AMERICAN MEAL ON A TRIP AROUND THE GLOBE.

PHOTOS BY SHER GREEN

Leftover-Turkey Egg Rolls with Cranberry Sweet-and-Sour Sauce

armagazine.com/leftover-turkey-egg-rolls

"This gives classic Asian flavors an all-American twist. I suggest enlisting the help of a couple of people when rolling them. That takes up the majority of the prep time." —OTIS

SUBMITTED BY otis
PREP 45 min
COOK 30 min
READY IN 1 hr, 15 min
MAKES 18 rolls
RATING ★★★★½
19 reviews

- **2 tablespoons olive oil**
- **1 teaspoon toasted sesame oil (optional)**
- **2 cups finely chopped roasted turkey**
- **½ carrot, minced**
- **2 cloves garlic, minced**
- **⅛ teaspoon ground ginger**
- **⅛ teaspoon garlic and herb seasoning blend (such as Mrs. Dash)**
- **⅛ teaspoon black pepper**
- **6 tablespoons soy sauce**
- **6 cups finely shredded green cabbage (1 pound, or about half a medium head)**
- **½ teaspoon oyster sauce (optional)**
- **1 (1-pound) package 7-inch egg roll wrappers**
- **¼ cup jellied cranberry sauce**
- **¼ cup sugar**
- **¼ cup white vinegar**

Heat olive oil and sesame oil (if using) in a wok or large skillet over medium-high heat until it shimmers. Add turkey, carrot, garlic, ginger, seasoning blend, and pepper. Cook, stirring, until garlic is fragrant, about 2 minutes. Stir in 2 tablespoons soy sauce, and cook until carrot begins to soften, about 2 minutes. Stir in cabbage, oyster sauce (if using), and 3 tablespoons soy sauce. Cook, stirring, until cabbage is soft and cooked through, about 10 minutes. Remove from heat. Drain.

Preheat oven to 350°F. Line 2 baking sheets with parchment paper.

Separate wrappers and spread them out on a work surface, with one point of each square pointed toward you. Spoon about 2 tablespoons turkey mixture in a 5-inch line across center of a wrapper. Fold bottom point over filling; tuck under filling. Fold side points in to form an envelope shape. Roll egg roll toward remaining point. Moisten top point with water and press firmly to seal. Make more rolls in same manner. Transfer rolls seam side down to prepared baking sheets, spacing them so they don't touch.

Bake filled rolls until they begin to brown, about 15 minutes.

Meanwhile, warm cranberry sauce in a saucepan over medium heat, mashing and stirring until smooth. Add sugar, vinegar, and remaining tablespoon soy sauce. Bring to a boil, reduce heat and simmer, whisking, until sugar has dissolved and sauce is reduced and slightly thickened, about 5 minutes. Transfer to a bowl and serve with hot rolls. *[From our kitchen: The rolls do get brown if you bake them; but like so many Allrecipes users, we preferred how crispy and crunchy they were when fried. To fry: Brush egg rolls with beaten egg. Pour vegetable oil to a depth of ¾ inch in a 10-inch cast-iron skillet and heat to 375°F. Working in batches and turning once, fry rolls until golden, about 90 seconds. Drain on paper towels.]*

PER 3-ROLL SERVING 419 CAL; 8g FAT (1g SAT); 23g PRO; 63g CARB; 3g FIBER; 1,527mg SODIUM; 54mg CHOL

FOOD STYLING: CARRIE PUDCELL. PROP STYLING: COURTNEY DE WET. TRAVEL PHOTOS: SHUTTERSTOCK

"YOU SAID"

The whole family loved this recipe! I used fresh garlic and ginger, and deep-fried the rolls, rather than baking them, for a much crispier shell. —HETZLER4

The kids asked if we could make this recipe every time we have leftover turkey. Hubby, who swears he doesn't like egg rolls, wasn't too sure he would like the sauce, but declared this a great recipe. —BARBANN

I've made this recipe for a few years now—it's always a hit. My only variation is to add chopped dried cranberries to the filling. Delish! —SANDI59

I tried these rolls both ways (baked and deep-fried). Given the type of filling, I must say that the deep-fried taste much better! It only takes about a minute per roll. It's worth the extra calories! —LILI

Sweet-and-Spicy Curry with Chickpeas

armagazine.com/turkey-curry

"This goes well with rice or pita bread. You can add as much spice as you like." —MARCIA

- 1 tablespoon sesame oil
- 3 cups chopped roasted turkey thigh meat
- 1 onion, chopped
- 3 cloves garlic, minced
- 1 (14.5-ounce) can chickpeas, drained
- 1 (14.5-ounce) can diced tomatoes
- 2 tablespoons curry powder
- ½ cup ketchup-based chili sauce (such as Heinz Chili Sauce)
- ½ cup unsweetened coconut milk
- Salt and black pepper to taste
- 1 teaspoon crushed red pepper (optional)

1. Heat oil in a skillet over medium heat, cook turkey, onion, and garlic in oil until meat is warmed through and onion has softened, about 10 minutes. Stir in chickpeas, tomatoes, curry powder, chili sauce, and coconut milk, bring to a boil.
2. Reduce heat and simmer for 15 minutes. Season with salt and black pepper, and stir in red pepper (if using).

PER GENEROUS 1-CUP SERVING 435 CAL; 17g FAT (7g SAT); 35g PRO; 35g CARB; 3g FIBER; 1,797mg SODIUM; 134mg CHOL

"YOU SAID"

I have been searching for a beautiful curry dish like this to make at home. My husband and I love these flavors, and I am so pleased with how it turned out. I served it over jasmine rice and used the remaining coconut milk in the rice...great combo! RENEE

I made my own sweet chili sauce (ketchup, honey, and Sriracha sauce), and I used two cans of garbanzos (though one might have been fine) and 1 cup lite coconut milk. Fast, delicious, one-of-a-kind. —ALWAYSCOOKIN

I just made this, and I did not change a thing. OMG, this is awesome! I absolutely love the flavors. It's eight points on Weight Watchers but totally worth it! LOOSENUP

I served it over curried sweet potatoes. It was great the first day and even better as leftovers. INSKYDIAMONDS

SUBMITTED BY Marcia
PREP 15 min
COOK 30 min
READY IN 45 min
SERVES 4 (makes 4½ cups)
RATING
★★★★½
26 reviews

Turkey Curtido Sandwiches

armagazine.com/turkey-curtido-sandwiches

SUBMITTED BY JENNF45
PREP 45 min
COOK 5 min
READY IN 50 min
MAKES 8 sandwiches
RATING 5 reviews

"My family makes these sandwiches with the leftovers of our Salvadorian roast turkey (armagazine.com/salvadorian-roasted-turkey). They are really messy but really yummy and totally worth the work." —JENNF45

- **½ head green cabbage, finely shredded**
- **2 carrots, grated**
- **½ onion, thinly sliced lengthwise**
- **1 teaspoon crumbled dried oregano**
- **1 cup mayonnaise**
- **8 large crusty rolls, halved and lightly toasted**
- **6 cups shredded roasted turkey**
- **16 thin slices ripe tomato**
- **½ cucumber, thinly sliced**
- **8 radishes, thinly sliced**

1. Bring a large pot of lightly salted water to a boil. Turn off heat and stir in cabbage and carrots, let stand for 2 minutes, then drain in a colander. Rinse well with cold water, drain, and squeeze dry.
2. Put shredded cabbage and carrots in a large bowl along with onion, oregano, and ½ cup mayonnaise. Mix together until mixture resembles coleslaw—this is the *curtido*.
3. To prepare sandwiches, lightly spread each roll with 1 tablespoon of remaining ½ cup mayonnaise and pile with ¾ cup shredded turkey. Put a scoop of curtido on turkey, and top with tomato, cucumber, and radish slices. *[From our kitchen: These are terrific when freshly made, but if you have leftovers, wrap them in foil, tuck them in the fridge, and enjoy them a day later. They'll be more like a pressed niçoise tuna sandwich, with the bread soaking up the juices.]*

Note from JENNF45: Sometimes I add watercress, and I put some of the sauce (pan juices) from the turkey over the filling. Perfect!

PER 1-SANDWICH SERVING 592 CAL; 30.2g FAT (5.8g SAT); 40g PRO; 39.1g CARB; 4.7g FIBER; 629mg SODIUM; 97mg CHOL

"YOU SAID"

These are the famous and all-time favorite panes con pavo from El Salvador! Messy but also delicious. —MARIA DE HERNANDEZ

Instead of cutting up the cabbage, I used a bag of coleslaw mix that already had carrots in it. It worked out great. I thought these sandwiches were good, and my husband and daughter also enjoyed them. (My daughter said I should get a job at a sandwich shop. I told her I will pass.) —LORENDA

I am SOOO thankful for recipes from El Salvador. Please post more so I can make them for my husband, who is from Coatepeque, Santa Ana.
-BIG MAMA'S KITCHEN

Hungry for more world fare? You're in luck! Allrecipes has 18 international sites serving 23 countries in 13 languages. Scroll to the bottom of the Allrecipes.com home page for the links, and see what cooks around the world are making for dinner tonight!

Turkey Manicotti

armagazine.com/turkey-manicotti

"If you're looking for something completely different to use up those turkey leftovers, this could be it! A tender, eggy, pasta-like crêpe enfolds the cheesy, amazing filling. You can make the crêpes and filling ahead of time." —CHEF JOHN

FOR CRÊPES

- **2 eggs**
- **¾ cup water**
- **¾ cup flour**
- **½ teaspoon salt**
- **1½ teaspoons olive oil**

FOR FILLING

- **1 cup diced roasted turkey**
- **1 cup whole-milk ricotta cheese**
- **1 egg**
- **1 cup freshly grated Parmigiano-Reggiano cheese, plus ¼ cup for garnish**
- **½ cup shredded mozzarella cheese**
- **¼ cup chopped fresh parsley, plus 1 tablespoon for garnish**
- **¼ teaspoon dried marjoram**
- **⅛ teaspoon crushed red pepper**
- **Salt to taste**
- **1½ cups marinara sauce** *[From our kitchen: We liked this best with a little more sauce. Use 2 cups, or more, to suit your taste.]*
- **2 teaspoons olive oil**

Make crêpes:

1. Whisk eggs, water, flour, salt, and ½ teaspoon oil together thoroughly in a bowl to make a very smooth batter. Cover bowl with plastic wrap and refrigerate for 1 hour.
2. Set a nonstick skillet over medium-high heat and brush with ½ teaspoon oil. Pour about ¼ cup batter in skillet, and tilt to form a thin pancake. Cook until bottom of crêpe is dry, 60 to 90 seconds. Flip crêpe and cook until other side has small brown spots, 60 to 90 seconds more. Transfer to a plate. Repeat with remaining batter, brushing pan with remaining ½ teaspoon oil as necessary, to make a total of 6 crêpes.

Make filling:

3. Mix turkey, ricotta, egg, ½ cup Parmigiano-Reggiano, mozzarella, ¼ cup parsley, marjoram, and red pepper in a bowl. Season with salt.
4. Preheat oven to 350°F. Spread ½ cup marinara on bottom of a 9x13-inch baking dish. Brush ½ teaspoon oil in a thin layer up sides of dish. Put 1 crêpe, cooked side down, on a work surface; spread ⅓ to ½ cup filling in a line down middle of crêpe. Roll crêpe over filling, tucking in ends if desired. Transfer filled crêpe to dish. Repeat with remaining crêpes and filling to make a total of 6 manicotti.
5. Spoon remaining cup marinara onto manicotti in a line down center of dish. Sprinkle with ½ cup Parmigiano-Reggiano and drizzle with remaining 1½ teaspoons oil.
6. Bake until manicotti are slightly browned and puffy, 35 to 45 minutes. Let cool 5 minutes. Sprinkle with remaining ¼ cup Parmigiano-Reggiano and tablespoon parsley before serving.

PER 1-MANICOTTI SERVING 359 CAL; 18.9g FAT (8.9g SAT); 26g PRO; 20.5g CARB; 1.5g FIBER; 936mg SODIUM; 157mg CHOL

Blipp to see how easy this is to make! Or visit **armagazine.com/turkey-manicotti-video**

"YOU SAID"
I made this for the opposite reason Chef John intended: I had some leftover homemade ricotta that needed to be used up! Since I didn't have turkey leftovers or marjoram on hand, I used meat from a store-bought rotisserie chicken and an Italian seasoning blend. I was really impressed by how much the crêpes mimicked pasta in this dish. I almost couldn't tell the difference. And these are much easier to fill than the traditional manicotti shells. (Though, truth be told, I always cheated when using those—slitting them open after I boiled them and before rolling them up around the filling.) I will definitely make this again! —SHRIEKINGVIOLET
SUBMITTED BY Chef John
PREP 30 min
COOK 1 hr
READY IN 2 hr, 35 min
SERVES 6
RATING
1 review

SUBMITTED BY CAMILLA362
PREP 30 min
COOK 1 hr, 15 min
READY IN 1 hr, 45 min
SERVES 8 (makes 3 quarts)
RATING
50 reviews

Turkey Posole

armagazine.com/turkey-posole

"An authentic rural Mexican dish usually prepared with pork, posole is traditionally eaten at New Year's. This version is a great way to unload those turkey leftovers. Garnish with crisp tortilla chips, shredded green cabbage, and a squeeze of lime." —CAMILLA362

- **3 tablespoons olive oil**
- **2 yellow onions, chopped**
- **2 poblano chiles, seeded and cut into ½-inch strips**
- **2 cloves garlic, minced**
- **2 tablespoons cumin**
- **2 tablespoons dried oregano**
- **1 tablespoon chili powder**
- **2 quarts unsalted turkey broth or low-sodium chicken broth**
- **4 cups diced roasted turkey**
- **1 (4-ounce) can diced green chiles**
- **2 (15-ounce) cans cannellini beans, drained and rinsed**
- **2 (15-ounce) cans white hominy, drained** *[From our kitchen: Hominy is dried corn kernels that have been softened by soaking in water and lye.]*
- **½ teaspoon salt**
- **Black pepper to taste**

1. In a wide 4-quart pot or Dutch oven, heat oil over medium heat. Add onions and poblanos and cook until soft, about 10 minutes. Stir in garlic, and cook for 1 to 2 minutes. Stir in cumin, oregano, and chili powder.
2. Stir in broth, turkey, green chiles, beans, and hominy. Add some water if more liquid is needed to cover everything in pot. Season with salt and pepper. Bring to a boil, then reduce heat to low and cover. Simmer, stirring occasionally, 1 hour.

PER 1½-CUP SERVING 270 CAL; 9g FAT (1.7g SAT); 27.7g PRO; 22.7g CARB; 5.3g FIBER; 504mg SODIUM; 24mg CHOL

"YOU SAID"

A nice change from the same old "turkey bone soup." Also, it's not as spicy as you might imagine using the fresh poblanos and canned green chiles. It has just a nice hint of spice. —TEXAS2STEP

Having lived in Mexico for seven years and having been taught to make posole by my Mexican mother-in-law, I was a little hesitant to try a posole that didn't use the traditional pork, but this recipe is great! I tried it to use up my leftover Thanksgiving turkey, and the soup is absolutely fabulous. In Mexico, posole is served with shredded cabbage (or lettuce), diced fresh onion, fresh lime juice, and a nice big bottle of hot sauce, so each individual can customize his bowl. —MRMONKMONKS

My wife was a bit skeptical—and she hates hominy, so she used corn—but my whole family enjoyed this one. It is very flavorful and has great texture. We added a little grated cheddar when serving, and I just kept going back for more. —BYRDMAN

It's not a traditional posole, but hey, it tastes really good. Isn't that what matters? —CAROLYN

fleur de sel
Hawaiian alaea (red) sea salt
smoked sea salt
Maldon sea salt
sel gris
pink Himalayan salt
flavored (Thai ginger) salt
Hawaiian black lava salt

WORTH YOUR SALT

You use it every day, but do you take advantage of all that it can do? Learn the ins and outs of this not-so-simple seasoning. *BY SANDYG*

So, what is it exactly?

Salt is a natural mineral made up of **sodium and chloride** (that's the NaCl you might recall from chemistry class). It's used to season and preserve food and for more nonculinary purposes than you can shake a saltshaker at. Oddly enough, only about 6% of manufactured salt ends up in food. The majority is used industrially and agriculturally, for everything from melting ice on roads to making plant food and detergents.

Where does it come from?

Salt is found primarily in seas, oceans, saltwater lakes, and the dried-up underground remains of ancient seas and oceans. It's harvested in three primary ways: by **deep-shaft mining** (drilling into salt beds, a process used for most rock salt); **solution mining** (putting freshwater into a salty mine to dissolve the salt and then pumping it out and evaporating it, a process used for most table salt); or **solar evaporation** (letting salty water from the sea or salt lakes evaporate in shallow pools through exposure to sun and wind, a process used for sea salt).

Why do we need it?

Up to a point, the sodium we get from salt does a body good. It **helps us absorb nutrients** from food, **maintains fluid** in our blood cells, and **carries information** to our muscles and nerves. We don't need a ton of it, however. The recommended cap on sodium for adults is **2,300 milligrams a day**—just shy of what's in a teaspoon of table salt. Too much sodium interferes with the body's synthesis of nitric oxide (a molecule that tells our cells when to dilate arteries, among other things); when that happens, blood vessels constrict and blood pressure elevates, which can lead to strokes and heart attacks. Excess sodium also leaches calcium from bones, making them more vulnerable to fractures.

What does it do?

Salt brings its own flavor to the party. But more importantly, it **enhances other flavors**, bringing out and boosting the best in each ingredient. It puts the exclamation point on a dish, so to speak. (Try this: Cook some tomato sauce, soup, or chili, and leave out the salt. Then divide the dish in half, salt one half, and taste both. You'll be surprised at how flat and uninteresting the unsalted version tastes.) And that little bit of salt added to cakes or cookies? It **pulls flavor forward** and **suppresses bitterness**, pumping up sweetness in everything from caramel to chocolate. In a brine, salt enhances flavor and also **tenderizes and moisturizes** through osmosis. Salt also has been used as a preservative for thousands of years. We still preserve hams and lemons by packing them away in salt. That's because when you have a high enough concentration of salt, it **wicks away moisture**, pulling it out of whatever's being preserved, that concentrates the flavor of the preserved food and **inhibits the growth of bacteria** that rely on moist environments to thrive.

FOOD STYLING: CARRIE PURCELL; PROP STYLING: COURTNEY DE WET; SALTSHAKER ILLUSTRATIONS: SHUTTERSTOCK

PHOTOS BY SHERI GILN

SALT FACTS

Should I salt the water?

If cooking pasta or spuds in it, yes! Pasta and potatoes absorb some salt as they cook; it gets right into their core. If you season them only after they are cooked, the salt won't penetrate these starchy foods and they won't taste as full-flavored. How much salt to put in the pot will depend on the type you use (you'll need more kosher salt than table or sea salt) and how much water your pot holds. But 1½ tablespoons for every quart of water is a good starting point. Taste and add more salt until the water tastes like seawater. Yes, that's pretty salty, but you'll be pouring most of it off when you drain your pasta or potatoes.

Rice needs salt, too. Since rice is generally cooked in a smaller amount of water and not drained, its cooking water doesn't need to be as generously salted as pasta or potato water. Figure about ½ teaspoon of table salt for 1 cup of rice and 2 cups of water. If you're a salt lover, you can always taste once it's done and add more then.

Beans like salt in their water, as well. You might have heard that salting beans while they cook toughens them, but that's not true. Salting the water may slow the softening of the bean, but as with spaghetti and spuds, it'll get some of the flavor right into the bean.

When should I salt food?

Salt in large quantities has a drying effect, which is good if you're curing a ham or making jerky. But the small amount you use to season food actually helps ingredients hold onto their juices. And salting **before** you cook large pieces of meat can be a very good thing. Planning on roasting a chicken? Sprinkle it inside and out with coarse salt and refrigerate it overnight. The resulting chicken will have crispy skin and moist meat. The salt will initially pull out some of the liquid in the meat, but then the now-salty liquid will be pulled back into the meat, getting trapped inside the muscle and breaking down some of the tough protein bonds, making for a super-juicy dish. This works with thick steaks, chops, and roasts too. Just season them a few hours before cooking. Cuts of meat that are less than an inch thick should be seasoned shortly before cooking.

A little bit of salt sprinkled on chopped onions or mushrooms **during** their cooking will draw out some of the liquid, which helps the vegetables soften. Some salt added to beaten eggs as they cook helps them to thicken and coagulate and, if you don't cook them too long, makes for a tender scramble.

SALT STORAGE

What's that in the shaker? No, it's not a bug. As many a diner owner can attest, a few grains of uncooked rice added to a saltshaker will absorb moisture and help salt flow freely—provided the rice doesn't clog the holes in the lid. Even if it contains anticaking agents, salt can clump wherever the humidity is high.

Saltcellar: It's just a name for a container for salt. (It comes from the early 1400s Anglo-Norman word *saler*, for salt container, which eventually morphed into the term "saltcellar.") It allows for easier and more accurate measuring than a shaker, plus it's better for larger-grain salts that won't fit through the holes of a shaker. There are all kinds of saltcellars on the market—some made of wood, others of ceramic or glass. Get one with a lid to keep out dust and moisture.

What about those pigs? "Salt pigs" are ceramic containers shaped like elbow macaroni (or a pig snout, hence the name) that hold salt. Even though there's no lid, the curved shape helps keep dust and debris from falling into the salt. While some come with scoops, traditional pigs have an opening wide enough for a whole hand, so you can just grab a pinch when you need it. Those with unglazed interiors help absorb moisture and prevent salt from caking.

Rock it, or not? Some specialty salts are sold in large rocks with a special grater to make your own flakes. It looks cool, and the grated salt is nice to finish a dish. But it's not necessarily better than already-flaked salt. If you like a very coarse salt but don't want to chip a tooth on it in your salad, you can put it in a salt mill (like a pepper mill) to grind it more finely at the table.

If you're seasoning a dish that cooks for a long time, like a soup or a stew, you want to salt just a little in the beginning, then taste it **after** cooking, adding more salt if needed. The cooking liquid will evaporate some as it cooks, but the salt doesn't go anywhere, which means the liquid gets saltier as it reduces. If you're watching your sodium, by all means you can add a little at the end of the cooking time, or at the table, or omit it altogether and opt for a squeeze of lemon or a salt substitute to lift the flavor.

What if I've oversalted the dish?

It's happened to all of us, and it's a hard spot to wiggle out of. The primary fix is to **add more unsalted ingredients** to the dish and hope for the best. For example, if you've oversalted a soup or a sauce, you can add water or unsalted broth to decrease the salt-to-liquid ratio. You may need to add more of all the other ingredients too, though, as you'll have diluted the other flavors as well.

What are salt substitutes?

Many consist of sodium-free **potassium chloride**. Others are a reduced-sodium combo of **regular salt and potassium chloride**. Some folks find potassium chloride a little bitter, and it isn't recommended for people with kidney disease. Some blends are **salt cut with other flavor-boosters** (such as herbs, spices, or citrus peel), which makes them lower in sodium than straight salt, but not sodium-free.

SALTY SAYINGS *In ye olde days, guests would dine at a long table with a large saltcellar set in the middle. Distinguished guests would sit "above the salt" (between the salt and the host at the head of the table); common folks sat below.*

SALTY SAYINGS *Because salt was highly valued and expensive, Roman soldiers were paid partly with salt. If you were a Roman soldier doing a good job, you were considered worth your wages, or literally "worth your salt." The English term "salary" comes from the Latin words for salt (sal) and salt payments (salarium).*

NOT IN MY FOOD, THANKS

- Rock salt or ice cream salt is large chunks of sodium chloride that are used for melting ice on roads, sidewalks, driveways, or your front stoop. When dumped on ice, rock salt lowers the melting point of ice (and the freezing point of water) to below the usual 32°F mark, speeding up melting. Rock salt is also used when making churned homemade ice cream. Because ice cream needs to be colder than water to freeze, you add rock salt to the outer container along with ice to create a super-cold brine that's liquid but actually colder than solid ice—so the cream in the inner container can freeze. You can also add rock salt to ice in coolers to help speed the chilling of canned or bottled beverages, but it's not intended for consumption.

- Epsom salt looks like rock salt, but it's actually a mineral compound of magnesium and sulfate, named for the bitter saline springs near the town of Epsom, England. Because magnesium and sulfate are both absorbed easily through the skin and shown to reduce inflammation and electrolyte imbalances in the body, Epsom salt is often added to bathwater to alleviate muscle aches and pains.

- Curing salt, also known as Prague powder or pink salt, is a combo of salt, sodium nitrite, glycerin, and food coloring. While it's used to cure things like ham and bacon, it is not intended for the table, nor should it be sprinkled on food like regular salt. In high enough amounts, it can be toxic. For this reason, curing salt is colored pink so it won't be confused with regular salt. But if you're curing your own meats, look for it online or at specialty stores.

- Many ice melt products contain not just sodium chloride but also other compounds to further speed melting or minimize harm to concrete and vegetation. These products are not edible.

FANCY SALTS

The labor involved in the harvesting and making of these fancier salts means they come at a higher price. Fortunately, a little goes a long way. Another good thing: If kept dry, they'll last indefinitely.

Fleur de sel, "the flower of salt," originally meant sea salt harvested by Trappist monks from the surface of saltwater ponds along the French Atlantic coast, but it's now harvested in many other countries as well. Sun and wind evaporate the seawater, leaving behind large but light, delicate, irregularly shaped salt crystals that are skimmed by hand from the top of the salt pan (a shallow depression where saltwater collects, evaporates, and leaves behind a salt deposit). It contains an abundance of trace minerals, giving it a mellow, complex taste. To fully appreciate its flavor, use it as a finishing salt, sprinkling it on a dish just before serving, so that it doesn't dissolve entirely into the dish before it's eaten.

Sel gris (French for "gray salt," is harvested from clay-lined salt ponds along the French Atlantic coast and in many other countries around the world. While *fleur de sel* is harvested from the top of the salt pan, *sel gris* comes from the bottom and is harvested by raking, which picks up some clay along with the salt, giving the salt its gray color. This coarse sea salt has higher moisture content than many salts and contains lots of minerals. Its crystals are large and slightly damp, perfect for finishing.

Maldon sea salt hails from the town of Maldon on the east coast of Essex, England. Seawater is first boiled, then filtered to remove any impurities, then heated again until the salt crystallizes. The resulting sea salt flakes are white, pyramid-shaped, and clean and briny tasting. While you could certainly use Maldon in your salt mill, it's a wonderful finishing salt, adding a nice crunch when sprinkled on cooked meat, poultry, fish, and vegetables.

Hawaiian black lava salt is harvested from the Pacific Ocean. Seawater is heated to remove impurities, then dried and combined with lava and activated charcoal, which gives it an earthy flavor and a glossy black color. Use it as a finishing salt.

Hawaiian *alaea* (red) sea salt is the result of natural evaporation. It's coarse in texture, red in color, and briny with mineral notes. Its color comes from red volcanic clay and iron.

Pink Himalayan salt is hand-mined from ancient seabeds in Pakistan. It comes in different granulations, from very coarse to very fine. It's also sold in large rocks that you can grate, and in slabs that can double as a serving tray and chilling/cooking pan. Its color comes from the range of minerals and iron it contains. It's considered by some to be the purest of salts and to contain healing properties.

Smoked salts are made by smoking sea salt over a wood fire to lend a smoky and woodsy flavor. A pinch makes chocolate-marshmallow ice cream taste like a s'more!

Flavored salts abound. In the spice aisle and at gourmet food stores, you can find salts that are spiked with ground chili peppers, citrus peel, dried herbs, mushrooms, and even truffles.

DIY FLAVORED SALTS

You can make your own flavored salts by adding the dried ingredient of your choice to sea salt or kosher salt. Start small with ½ cup salt and 1 teaspoon flavoring, all buzzed together in a food processor until well combined. Try adding dried chipotle peppers for both smoke and spice, or dried citrus peel for a sunny note. (The next time you're juicing an orange, tangerine, lemon, or lime, peel the fruit first and set the peels aside to dry.) Citrus salt is particularly good on chicken, fish, vegetables, or pasta, or even deviled eggs.

BASIC SALTS

Table salt (the stuff you most likely have in your saltshaker) is mined from underground salt deposits and refined to remove minerals and create a uniformly white color and a fine texture. It can be found both plain and iodized. The iodine (first mixed with salt in the U.S. in 1924 by Morton Salt Inc.) is added to highly refined salts that don't come from the sea (which is a natural source of iodine) to help prevent thyroid disease. If you eat a varied diet, chances are you're getting the recommended daily minimum: 150 micrograms (or 200 to 300 micrograms for pregnant women). A teaspoon of iodized table salt has 400 micrograms. If you have a sensitive palate, you might notice a slightly bitter or metallic taste in iodized salt. Although processed foods are high in sodium, the salt used in them tends not to be iodized. Table salt may also contain calcium silicate—an odorless, tasteless anticaking agent that prevents clumping.

Kosher salt, mined from underground salt deposits, is not itself kosher. Rather, it's used for "koshering" meats and poultry. Its large grains pull blood out of meat, thereby koshering it. Kosher salt is larger-grained and less dense (with more space between the crystals) than table salt, so if you're measuring by the teaspoon, you'll get less of a salty taste than you would from the same amount of table salt. The two brands you'll generally find in the market, Diamond Crystal and Morton, are made differently. Diamond Crystal is light and fluffy with pyramid-shaped crystals and has 1,120 milligrams of sodium per teaspoon. Morton is a little denser and coarser, and has 1,920 milligrams of sodium per teaspoon. Like table salt, some kosher salt contains calcium silicate to prevent clumping.

Sea salt is produced when the water in oceans or saltwater lakes or ponds evaporates. The evaporation leaves behind some minerals, giving the salt a little bit of flavor and color. While some folks claim sea salt to be healthier than regular salt, this hasn't been proven. Sea salt comes in coarse and fine crystals. The coarse is ideal for a salt mill or salt grinder, if you have one of those.

Canning and pickling salts contain no additives, as those would make for cloudy brines (not bad as far as taste, but aesthetically unappealing). While labeled for canning and pickling, they're fine to use in cooking and baking, too.

LAST WORD *"Spilt salt is bad luck." Superstition holds that it's a bad omen—one that you can counter by tossing a little more salt over your left shoulder (to blind the devil who is supposedly waiting there to pounce).*

SOUPER STARS

With holiday mayhem about to consume the next few months, you *know* there are going to be a few nights when you need dinner on the fly. Soup is pretty much perfect for that scenario. The six recipes we've rounded up here are flavorful and filling, and can be made ahead of time. *Mission complete.*

PHOTOS BY KATE SEARS

BEEF STEW VI

armagazine.com/beef-stew-vi

"This is good eaten from a bowl or poured over biscuits. Substitute lamb and voila: Irish stew! If thicker stew is desired, add more cornstarch and/or take cover off for last 15 to 20 minutes. The longer this simmers, the better! Vary the herbs to your taste." —PAULA

- **2 pounds beef stew meat, cut into 1½-inch cubes and patted dry** *(Chuck is the best meat to use here as it's well marbled and stays moist; round gets dry and crumbly in stews. If chuck roast is on sale, you could cut it up and use it here.)*
- **3 tablespoons vegetable oil**
- **4 cubes beef bouillon, crumbled**
- **4 cups water** *(From our kitchen: If you've got beef broth on hand, you could use 4 cups of it here, in place of the bouillon and water.)*
- **1 teaspoon dried crumbled rosemary**
- **1 teaspoon dried parsley**
- **½ teaspoon black pepper**
- **3 large potatoes, peeled and cut into 1-inch cubes**
- **4 carrots, cut into 1-inch lengths**
- **4 stalks celery, cut into 1-inch lengths**
- **1 large onion, chopped**
- **2 teaspoons cornstarch**
- **2 teaspoons cold water**

In a large wide pot or Dutch oven, cook beef in oil in 2 batches over medium heat, turning occasionally, until brown, about 5 minutes. Dissolve bouillon in water and pour into pot. Stir in rosemary, parsley, and pepper. Bring to a boil, then reduce heat, cover, and simmer 1 hour. Stir potatoes, carrots, celery, and onion into pot, then cover and simmer 1 hour more. Dissolve cornstarch in 2 teaspoons cold water, and whisk into stew. Cook, stirring constantly, until lightly thickened, about 1 minute. *(From our kitchen: If you prefer your stew a little thicker, go with a tablespoon of cornstarch dissolved in a tablespoon of water.)*

PER 1½-CUP SERVING 286 CAL; 10g FAT (3g SAT); 27g PRO; 23gCARB; 3g FIBER; 593mg SODIUM; 75mg CHOL

See how easy this is to make by flipping now (details on page 4) or go to **armagazine.com/beef-stew-vi-video**

SAID

This stew was excellent! I added ½ cup red wine in place of the water as another person suggested, and I tripled the amount of cornstarch, as other people suggested, to make it thicker. I wish I hadn't added salt; the beef bouillon gives it plenty, so I recommend not adding any extra.
—SARAHSLATON

I shook the beef in a bag with flour and garlic pepper before browning. I used organic garlic broth, and rather than cornstarch, I used a combo of 3 tablespoons butter as well as 3 tablespoons flour [to make a roux] before adding the veggies. I also swapped in a bay leaf for the rosemary because I don't like my food tasting like Christmas trees.
—TEXASXXX

The stew can be made up to three days ahead, cooled, and refrigerated. If any fat rises to the surface, it can easily be removed after chilling. We wouldn't suggest freezing, as the potatoes tend to get mealy.

SUBMITTED BY Paula
PREP 20 min
COOK 2 hr, 30 min
READY IN 2 hr, 50 min
MAKES 8 (makes 12 cups)
RATING
1,220 reviews

SUBMITTED BY Jessie A.
PREP 10 min
COOK 25 min
READY IN 40 min
SERVES 4 (makes 7 cups)
RATING ★★★★½
807 reviews

BEST CREAM OF BROCCOLI SOUP

allrecipes.com/cream-of-broccoli-soup

"This is simple, thick, flavorful, and quick to make. Enjoy! I know you will." —JESSIE A.

- **5 tablespoons butter**
- **1 onion, chopped**
- **1 stalk celery, chopped**
- **8 cups broccoli florets (from 2 heads)** *[From our kitchen: Don't throw the stalks away; they can be used in other dishes. Trim the tough ends, then peel the stalks and slice them into thin rounds. They can then be steamed, sautéed, or boiled. Or, if you prefer, just buy 1 head of broccoli and use both the florets and the stalks for the soup.]*
- **3 cups low-sodium chicken broth**
- **3 tablespoons flour**
- **2 cups milk**
- **Black pepper to taste**

[From our kitchen: If you'd like to make this vegan, swap in olive oil for the butter, vegetable broth for the chicken broth, and unsweetened almond or rice milk for the dairy milk.]

1. Melt 2 tablespoons butter in a large pot over medium-high heat, then sauté onion and celery stirring occasionally, until tender, about 7 minutes. Add broccoli and broth and bring to a boil, then reduce heat and simmer, covered, until broccoli is tender, about 10 minutes.
2. Working in batches, pour some soup into a blender, filling pitcher no more than halfway. Holding down lid with a folded kitchen towel, start blender, using a few quick pulses to get soup moving before leaving it on purée. Purée until smooth, and pour into a clean pot. Alternatively, you can use a stick blender and purée soup right in pot.
3. In small saucepan over medium-heat, melt remaining 3 tablespoons butter, then add flour and cook, stirring, 2 minutes (to make a roux). Gradually add milk and cook, stirring, until thick and bubbly about 3 minutes. Stir flour mixture into soup. Season with pepper

PER 1¼-CUP SERVING 270 CAL; 17.4g FAT (10.8g SAT); 10.9g PRO; 22g CARB; 0.9g FIBER; 284mg SODIUM; 48mg CHOL

SAID

As an avid gardener, I had a lot of frozen broccoli to use before the new crop comes in. Seeing how many reviews this recipe had, there was no question which to try. I felt there was something minor missing...what goes with cream of broccoli soup? Cheese! I sprinkled some grated cheddar and turkey bacon bits on top. My wife was thrilled to have a nice bowl of soup after a long and stressful day. —PACKER1227

I gave the original recipe four stars; my version deserves five! Here's what I did: 1) I didn't have celery on hand, but I think it's a good idea; instead I added three cloves garlic. 2) I blended only HALF the soup, leaving some broccoli whole. 3) I used 1 cup heavy cream and 1 cup skim milk, but you can skip the cream and use milk for it to be less fatty. 4) I added ¼ teaspoon nutmeg—it really added another dimension to the soup. —MARY ELIZABETH

FOOD STYLING: PAUL GRIMES. PROP STYLING: KATE PARISIAN

BUTTERNUT SQUASH SOUP II

armagazine.com/butternut-squash-soup-ii

"This is something I whipped up off the top of my head, with things I had on hand. Super easy, quick, and a great way to use squash. An instant hit at my house." —MAPLEBIRD

- 1 small onion, chopped
- 1 stalk celery, thinly sliced
- 1 medium carrot, thinly sliced
- 2 medium russet potatoes (¾ pound total), peeled and cut into ½-inch-thick slices
- 1 medium butternut squash, peeled, seeded, and cut into ½-inch-thick slices

[From our kitchen: Lots of supermarkets sell packages of pre-peeled, pre-cut butternut squash; if you go this route, you'll need about 4½ cups of ½-inch cubes.]

- 2 tablespoons butter
- 1 (32-ounce) container low-sodium chicken broth
- ½ teaspoon salt
- Black pepper to taste

[From our kitchen: To make this recipe vegan, you can swap in oil for the butter and vegetable broth for the chicken broth.]

In a large pot over medium heat, cook onion, celery, carrot, potatoes, and squash in butter, stirring occasionally, until lightly browned, about 10 minutes. Pour in enough chicken broth to cover vegetables, and bring to a boil. Reduce heat to low, cover pot, and simmer until all vegetables are tender, about 40 minutes.

Transfer soup to a blender, and blend until smooth. Return to pot, and mix in any remaining broth to attain desired consistency. Season with salt and pepper.

PER 1¼-CUP SERVING 196 CAL; 6g FAT (3.7g SAT); 5.3g PRO; 34g CARB; 5g FIBER; 437mg SODIUM; 15.3mg CHOL

Save this recipe to your online recipe box now or add it to your shopping list! Page 4 has details on how to do it with your phone.

SUBMITTED BY Maplebird
PREP 25 min
COOK 50 min
READY IN 1 hr, 15 min
SERVES 4 (makes 7 cups)
RATING ★★★★½
1,027 reviews

This cooks up silky smooth without milk or cream. It can be made three days ahead and chilled, or frozen up to three months.

YOU SAID

Fantastic. We love it with the addition of a clove of garlic and a pinch of curry powder, which doesn't make it taste like curry—it just brings out the other flavors (I stole this tip from a five-star restaurant). The celery adds wonderful flavor, so I wouldn't omit that as others suggest. I use an immersion blender to blend it right in the pot so there's no messy transfer or blender to clean. —KRUDITH

This is a super EASY soup! I chop all the vegetables and toss them into low-fat chicken broth (avoiding the extra calories from browning them first), and when they're tender I purée them. This recipe is the most asked for one this past year! —CAILY

This can be made ahead and refrigerated up to three days or frozen up to three months. To reheat from frozen on the stovetop, add a little water or broth, cover, and reheat over low heat, stirring occasionally.

SUBMITTED BY Cathy H.
PREP 20 min
COOK 1 hr 15 min
READY IN 1 hr, 35 min
SERVES 5 (makes 9 cups)
RATING ★★★★½
203 reviews

SPLIT PEA SOUP WITH ROSEMARY

allrecipes.com/split-pea-with-rosemary

"The rosemary adds a distinctive flavor to this wonderful soup." —CATHY H.

- 6 slices bacon, cut into 1-inch pieces
- 1 small onion, chopped
- 1 leek, washed thoroughly (see tip on page 114) and thinly sliced
- 1 large carrot, chopped
- 2 cloves garlic, minced
- 4 (14.5-ounce) cans low-sodium chicken broth
- 1½ cups dried green split peas
- 2 bay leaves
- 1 teaspoon chopped fresh rosemary or ½ teaspoon dried rosemary

Cook bacon in a large pot over medium heat, stirring occasionally, until crisp. Stir in onion, leek, carrot, and garlic, and cook until vegetables are soft, about 8 minutes. Add broth, then stir in peas, bay leaves, and rosemary. Bring to a boil, then reduce heat to low and simmer, covered, stirring occasionally, until peas are cooked, about 1 hour. Discard bay leaves.

PER 1¼-CUP SERVING 423 CAL; 16.9g FAT (6.2g SAT); 23g PRO; 42g CARB; 15.6g FIBER; 422mg SODIUM; 30mg CHOL

Blipp it, see it, cook it! (Blipp details are on page 4.) Or go to allrecipes.com/split-pea-with-rosemary-video.

SAID

So my daughter gave me a bag of split peas and I was like "ugh!" Split pea soup is one of the few things I'm really not fond of. But I thought I'd give Allrecipes a try, and I'm glad I did. This was a great soup that the whole family liked. Thanks! —LOVETOEAT

Suggestion for those who want tender peas in an hour to an hour and a half: Soak your split peas overnight (about 10 hours). My grandmother taught me that the peas will swell and soften and cook faster that way. —SILVERBARB

Because I'm vegetarian, I substituted vegetable broth for the chicken broth, and a dash of smoke flavoring for the bacon. —MARY M.

WINTER LEEK-AND-POTATO SOUP

armagazine.com/leek-potato-soup

"A great-tasting, hearty, and satisfying soup that's perfect for lunch or to start an otherwise light dinner." —SASSA

- 2 leeks (¾ pound), white and pale green parts only, washed thoroughly and chopped (2 cups)
- ½ cup chopped onion
- 2 tablespoons butter
- 6 russet potatoes, peeled and cubed
- 4 cups low-sodium chicken broth
- 1 cup half-and-half
- 4 ounces shredded cheddar cheese (optional) *[From our kitchen: The addition of cheddar is a nice twist but the soup is equally good without it. Leek and potato soup can also be served cold (that's called vichyssoise); if you'd like to serve it chilled, don't use the cheese.]*
- 1 tablespoon chopped fresh parsley
- ½ teaspoon garlic powder
- Salt and black pepper to taste

In a pot over medium heat, cook leeks and onion in butter, stirring, until tender, about 5 minutes. Add potatoes and broth, and simmer until potatoes are tender, 20 to 25 minutes.

Add half-and-half, and continue to simmer until slightly thickened, about 15 minutes more.

Add cheddar cheese (if using), parsley, garlic powder, and salt and pepper to taste, and cook, stirring, until cheese is melted, about 5 minutes.

PER 1½-CUP SERVING 307 CAL; 13g FAT (8g SAT); 8.3g PRO; 42g CARB; 3.8g FIBER; 259mg SODIUM; 38mg CHOL

Tip Leeks can be very gritty. To clean them, cut off the root end and tough green tops. Halve the leeks lengthwise, then thinly slice crosswise. Swish the slices around in a bowl of cold water. Let the leeks sit in the water for a few minutes, then scoop them out with your hands, without disturbing the water so the grit remains on the bottom of the bowl. Repeat until the water is clean.

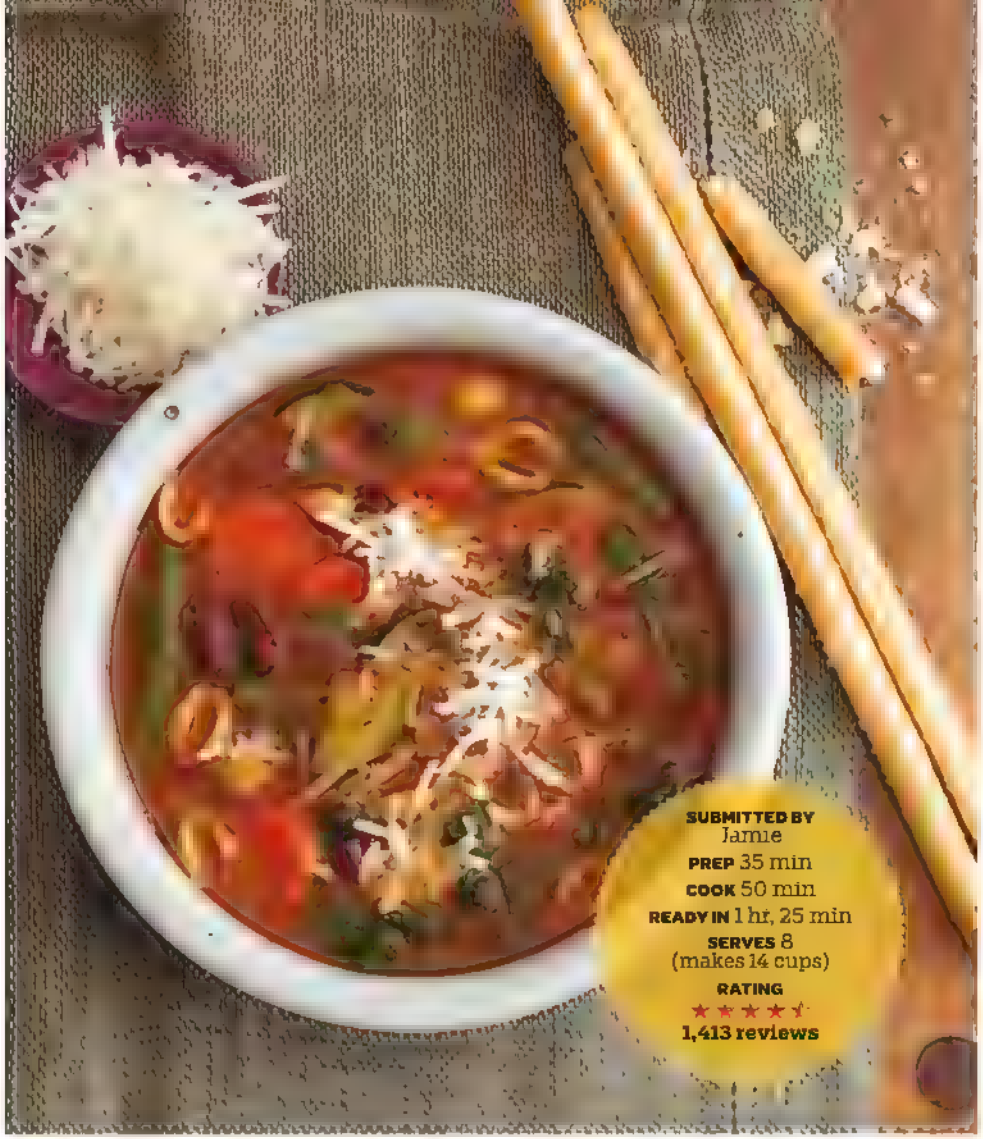
SUBMITTED BY Sassa
PREP 20 min
COOK 50 min
READY IN 1 hr, 10 min
SERVES 4 (makes 7 cups)
RATING ★★★★½
42 reviews

SAID

I used fresh garlic rather than garlic powder, and red potatoes that I didn't peel. Even my 17-year-old, who likes nothing, had two bowls. The only thing I may change next time is to add bacon—I think it would taste awesome! —SUE T

Did I say good? Used a couple more leeks, fresh garlic, and cheese, and yummo! May not look special but it TASTES special :) —PHOEBE

I made all the changes suggested in the reviews, and my kids gave it a nine out of 10. It doesn't get much better than that for kids and vegetables. Oh, and I only used skim milk instead of half-and-half, and substituted extra-virgin olive oil instead of butter. —FRANMEL&AR



SUBMITTED BY Jamie
PREP 35 min
COOK 50 min
READY IN 1 hr, 25 min
SERVES 8 (makes 14 cups)
RATING ★★★★½
1,413 reviews

SAID

This recipe is very good as is. While still a confirmed carnivore, I didn't miss the meat. I'll make it again! —LOVE2COOK

Wonderful! Instead of pasta, I added cheese tortellini that I pre-cooked. It was hearty and satisfying for the whole family. —NICOLE B.

I am not much of a vegetarian-meal lover and unfortunately I thought I could improve this recipe by adding some ground beef. WRONG! The soup was great until I ruined it. Don't make the same mistake. Make it as is and you will be very happy. —KRISTIN SMITH

JAMIE'S MINESTRONE

armagazine.com/jamies-minestrone

"I created this soup because I was tired of the excess salt and lack of veggies in canned versions. I recalled a great bowl of minestrone from the Sheepherder's Inn in Sacramento, California. Great with a hearty bread, romaine salad, and a nice Merlot!" —JAMIE

- **3 tablespoons olive oil**
- **2 onions, chopped**
- **3 cloves garlic, chopped**
- **3 cups chopped celery**
- **5 carrots (¾ pound), sliced**
- **2 cups low-sodium chicken broth**
- **2 cups water**
- **4 cups tomato sauce**
- **½ cup red wine (optional)**
  [From our kitchen: We didn't use wine, and the soup was very flavorful. Depending on how sweet your tomato sauce is, the wine could balance a sweet sauce or make an acidic sauce even more so.]
- **1 cup canned kidney beans, drained and rinsed**
- **8 ounces fresh or frozen green beans**
- **2 cups fresh baby spinach, rinsed**
- **3 medium zucchini (1¼ pounds), quartered and sliced**
- **1 tablespoon chopped fresh oregano**
- **2 tablespoons chopped fresh basil**
- **Salt and black pepper to taste**
- **½ cup small seashell pasta**
- **¼ cup grated Parmesan cheese**

[From our kitchen: For a vegan alternative, swap in vegetable broth for the chicken broth and nutritional yeast for the Parmesan cheese.]

1. Heat oil in a large pot over medium-low heat, then cook onions and garlic, stirring, 5 minutes. Stir in celery and carrots.
2. Add broth, water, and tomato sauce; bring to boil, stirring frequently. Add red wine (if using). Reduce heat to low and add kidney beans, green beans, spinach, zucchini, oregano, basil, and salt and pepper to taste. Simmer for 40 minutes.
3. Meanwhile, fill a medium saucepan with water and bring to a boil. Add pasta and cook until tender. Drain.
4. To serve, put 2 tablespoons pasta into individual serving bowls, then ladle soup on top. Sprinkle each with ½ tablespoon of Parmesan cheese.

PER SERVING (1¾ CUPS SOUP AND 2 TABLESPOONS PASTA) 190 CAL; 6.6g FAT (1.3g SAT), 7.4g PRO; 26g CARB; 6.7g FIBER; 872mg SODIUM; 2.2mg CHOL

See how easy this is to make! Just blipp here with your smartphone (page 4 has details) or go to **armagazine.com/jamies-minestrone-video**

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Cooking School

Good Gravy

It's something most of us make only once a year, at the biggest meal of the year, while the turkey rests and everyone clamors to eat. Talk about pressure! But really good homemade turkey gravy IS within your reach. Pretty much all you need is flour, half an onion, the odds and ends of the turkey you already bought, and a little know-how. Turn the page, and let's do this! —NICHOLAS & RUTHIE

PHOTOS: KATHRYN GAMBLE

How to Make Turkey Gravy

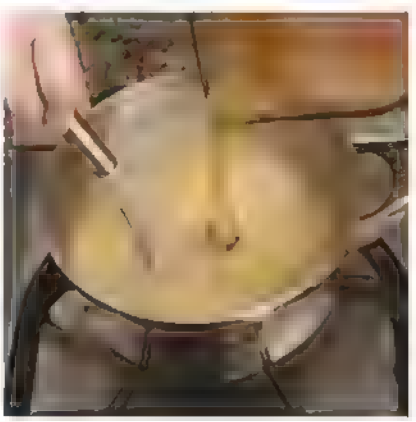
1 **Brown the giblets:** Remove the giblet bag and the neck from the cavity of your thawed turkey. Rinse the giblets and neck, and pat them dry with paper towels. Discard the liver, which can become rubbery and bitter in gravy. Brown the heart, gizzard, and neck in 1 tablespoon of butter along with half an unpeeled onion. (The onion skin adds color; it gets strained out, don't worry!)

2 **Make a giblet broth:** Add 6 cups water to the giblet pan, and bring it to a boil. Partly cover (you want some of the liquid to evaporate), then reduce the heat and gently simmer 1½ hours, or until the liquid reduces in volume by about one-third. This turns the water into a flavorful broth and also tenderizes the giblets, in case you want to use them in your gravy.

3 **Strain the broth:** Pour the broth through a fine-mesh sieve. You should have 4 cups (add water if you're short). Discard the solids or—if you want meaty bits in your gravy (totally optional)—cool the neck and giblets slightly, then pick the meat from the neck bones and finely chop the neck meat and giblets. Reserve them to add to the finished gravy.

5 **Separate fat from liquid:** Pour the turkey-pan liquid into a fat separator. When it cools slightly and the fat floats, pour the liquid through a fine-mesh strainer, reserving fat in the separator. Combine 2 cups strained liquid with your giblet broth (or with 4 cups low-sodium chicken broth if you didn't do the giblet thing). You should have 6 cups (add water or low-sodium broth if you're short). Let it cool.

6 **Make a roux:** Warm ¾ cup reserved fat (add butter if you're short) in a heavy 3-quart saucepan over medium heat, and whisk in ¾ cup flour. Cook, whisking constantly, 2 minutes. When it bubbles like lava, loses its raw aroma, and still looks like cookie dough, move to the next step. The longer it cooks, the more the flour degrades, and the less thickening power your roux (pronounced "ROO") will have.



7 **Add broth, gradually, to roux:** Whisk 1 cup of the cooled broth mixture into the hot roux, whisking until smooth before adding the remaining 5 cups liquid in a slow and steady stream. Whisk constantly as you bring it to a boil. Boil 1 full minute (this helps activate the flour), then simmer, whisking often, until the gravy coats the back of a spoon and no raw flour taste remains, about 15 minutes.

FOOD STYLING: SARAH BRENKE. PROP STYLING: SUE MITCHELL

To make gravy without giblet broth, start here!

4 **Deglaze the turkey pan:** Take the pan you used to roast your turkey and put it over two burners, both set to medium-low. Add 1 cup water (or dry white wine) and simmer, using a spoon to scrape up the browned bits. The goal is to release all those flavorful drippings so you can use them in your gravy. Bonus: It makes cleaning your roasting pan easier.

8 **Season the gravy:** Add the chopped neck meat and giblets, if using. Taste before you season with salt and pepper. (If you used canned full-sodium chicken broth or drippings from a brined turkey, you may not need to add salt at all.) This makes about 6 cups of gravy—enough for the Thanksgiving table and leftovers.

Save this gravy recipe to your online recipe box right now, or add it to your shopping list with just one tap on your phone. Page 4 shows how easy it is.

Know Your Giblets

Tucked inside the turkey, you'll find a neck and a bag of mystery innards known as giblets (which is pronounced JIB-lets, by the way, and just means edible organs). The giblets are the liver, heart, and gizzard. For gravy, you want all but the liver.

Fixes for Gravy Gone Wrong

If it's lumpy or grainy, whirl it in the blender or pass it through a fine-mesh sieve. Then return it to the pan and simmer, whisking, for 5 minutes.

If it has a fat slick or a film on top, use a spoon to skim it off, then give the gravy a stir.

If it's too pale, add a drop or two of browning sauce (such as Kitchen Bouquet; it adds some flavor, too) or thick balsamic vinegar to give it a deeper hue.

If it's too salty, dilute it with a little cold unsalted broth, water, or milk.

If it's too thin, whisk 1 to 2 tablespoons flour into enough cold water or broth to make a smooth paste, then whisk the paste into simmering gravy. Simmer 5 minutes, whisking constantly.

If it's too thick, whisk in more water or broth.

Remember This Ratio

At its most basic, gravy is a thickened broth or pan sauce. And the thickening method here works with most any roasted meat. Just save your pan drippings and use this ratio: **2 tablespoons fat** (pan drippings and/or butter) and **2 tablespoons flour** for every **1 cup liquid** (degreased liquid from the roasting pan and low-sodium broth or water).

Our how-to help doesn't end here!

Whether you've cooked one turkey or 100 (or steaks, or pies, or...), our new online Allrecipes Cooking School will help make you a better cook for the rest of your life. For $15 dollars, you can take any one of the 13 courses, each with three to seven parts that include a brief video, related recipes, how-to tips, FAQs, quizzes, step-by-step slideshows, and discussion groups. Find out more at **armagazine.com/cooking-school**

The Cornbread Queen

You know a recipe is a superstar when it racks up an astounding 4,197 five-star ratings. But Allrecipes community member Bethany Weathersby says it's her grandmother who's the true superstar.

Many moms pass their best recipes on to their kids as they launch into adulthood, but unfortunately my mom died when I was in high school. When I was older, it was my granny who stepped in and typed up a bunch of her favorite family recipes for me. I'm so thankful this sweet buttermilk cornbread was one of them!

Because I'm also thankful when other people share their recipes, I figured posting Granny's cornbread on Allrecipes.com is just paying the favor forward.

I make it as directed every single time—that's the box-checker in me—but my friends and Allrecipes reviewers are always changing things up. They make the bread in muffin tins, use cast-iron skillets, or add ingredients like cheese, corn, hot dogs, or diced green chiles. I usually double the recipe and freeze one pan for later (it freezes fabulously).

The fun part of having a recipe on Allrecipes.com is when friends and acquaintances tell me they'd been making it for years before they realized I'm the one who posted it. I just chuckle...then offer my autograph. —BETHANYWEATHERSBY

Bethany and her grandmother, Lucille

SUBMITTED BY BETHANY WEATHERSBY
PREP 10 min
COOK 35 min
READY IN 45 min
SERVES 9
RATING ★★★★★ **3,688 reviews**

FOOD PHOTO: SHERI GIBLIN; FOOD STYLING: CARRIE PURCELL; PROP STYLING: COURTNEY DE WET. FAMILY PHOTO: COURTESY OF BETHANY WEATHERSBY

Grandmother's Buttermilk Cornbread

armagazine.com/grandmothers-buttermilk-cornbread

"This is my grandmother's cornbread recipe, and it's the best—sweet and moist!" —BETHANYWEATHERSBY

- ½ cup butter, melted
- ⅔ cup sugar
- 2 eggs
- 1 cup buttermilk
- ½ teaspoon baking soda
- 1 cup cornmeal
- 1 cup flour
- ½ teaspoon salt

PER 2½-INCH-SQUARE SERVING 284 CAL; 12.2g FAT (7.1g SAT); 4.8g PRO; 39g CARB; 1g FIBER; 333mg SODIUM; 67mg CHOL

Save this recipe to your online recipe box right now, or add it to your shopping list! See page 4 for details.

1. Preheat oven to 375°F. Grease an 8-inch-square pan.
2. Stir together butter and sugar in a large bowl. Add eggs and beat until well blended. Mix in buttermilk, baking soda, cornmeal, flour, and salt. Pour batter into prepared pan.
3. Bake 35 to 40 minutes, or until a toothpick inserted in center comes out clean.

Note from BETHANYWEATHERSBY: *I often use whole-wheat flour to cut the sweetness and make it a bit healthier; it takes a few minutes longer to bake.*

YOU SAID

In my opinion, the ONLY way to cook cornbread is in a preheated cast-iron skillet. It gives it such a wonderful, buttery, crisp crust. I greased my 9-inch skillet with vegetable oil and put it in the oven while I assembled the recipe. When the batter was finished, I poured it into the hot skillet, and then baked it for 25 minutes. The result was top-notch. Very moist with perfect texture. —NOOCHIE MAMA

The recipe is fantastic as written, but after making it a few times I made some changes. I used Splenda instead of sugar, whole-wheat flour instead of all-purpose, and Smart Balance Light Butter instead of butter. The result is absolutely delicious, and nearly guilt-free! —KRISTEN H

This is simply and honestly the best cornbread I have made. Because I was raised on (and prefer) non-sweet cornbread, I just omitted the sugar. Usually I slather butter on my cornbread, but this is so flavorful and moist that I was able to eat it as is. —JULIE

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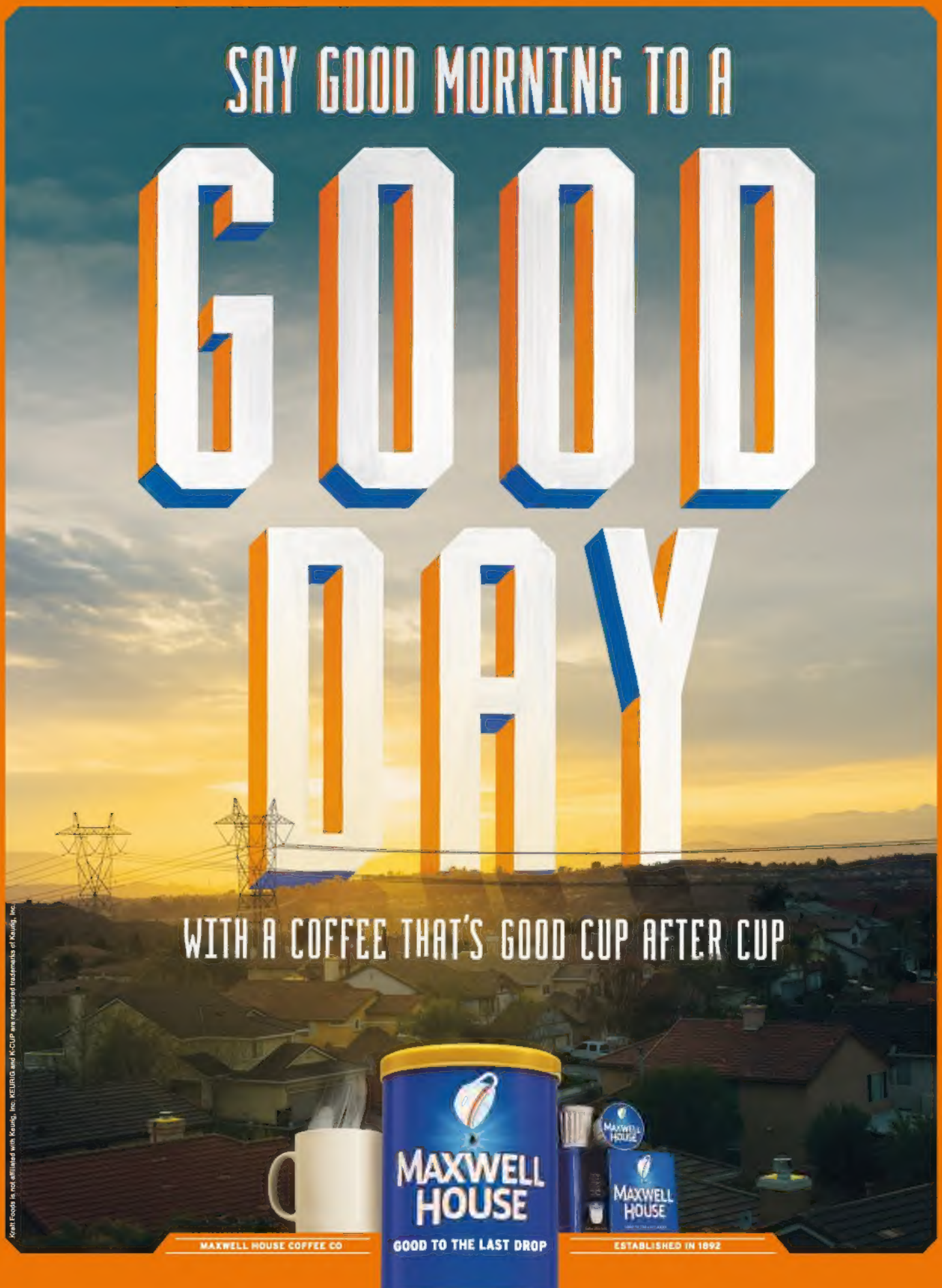
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